

# Brown Sugar Mustard Glazed Ham Recipe

Brown sugar mustard glazed ham is that the perfect juicy centrepiece for your christmas dinner table! you'll love this glaze!

The most perfect sticky glaze is slathered everywhere this juicy, tender, baked sugar Mustard Glazed Ham, with crisp edges and a fantastic flavour.

## Baked Ham

More often than not, most times we as nation try baking a ham for Christmas, they find yourself dried out on the within with none flavour and a cause for major anxiety before guests arrive. this is able to need to be the WORST quite ham.

Take out all the guess compute and determine the way to bake a juicy ham with charred crispy edges and a gorgeous sticky glaze... right here!

## Ham Glaze

The best glaze for a baked ham contain either honey, sugar or syrup . The saltiness from the ham and therefore the sweetness for the glaze complement one another so well, that either of these ingredients bring a reasonably special glaze.

The glaze I went for may be a combination of butter, sugar , honey, Dijon mustard (adding a pleasant tang to the ham) and crushed garlic cloves.

From here you'll add in spices just like the traditional ground cinnamon and ground cloves, or leave them out. Most recipes involve decorating the ham with whole cloves between each cut. Personally, I didn't appreciate chewing on the cloves that were wedged in and hidden from sight. However,

you'll add them if you wish!



## How to cook a ham

**You only need 3 steps to form the right , heavenly ham recipe!**

- Remove rind -- very easy , you'll peel it off!
- Baste ham with an excellent easy sugar Ham Glaze
- Bake, basting every 15 minutes!
- what is the simplest ham to buy?
- For ultimate flavour and a juicy result, aim for a totally cooked bone-in ham. the simplest ham we baked during testing is that the half leg pictured (shank end of the leg).
- The other sort of 'half leg' which is that the butt (shaped sort of a dome) contains a part of the hip bone and is harder to carve. it's less meat, although it's very tender and flavourful.
- If you would like value for your money, choose the sort I even have pictured here.
- Spiral cut hams seem to be gaining in popularity over within the us , but unfortunately I can't discuss them since we don't have them.

## Take the rind on or off?

For some reason, this is often the foremost controversial step – taking the rind off. In testing with the rind still on, I found the rind became chewy and gummy because the ham cooled and hard to eat.

Also, the flavours of the glaze stopped at the rind with no flavours seeping into the fleshy a part of the ham.

For this reason, I suggest trimming the rind off. Fully cooked ham rind doesn't crisp. We tried broiling, baking at high heat and deep frying.



## How to remove ham rind

- When you buy your ham, you'll notice right underneath the rind there's a stunning layer of fat. DON'T trim this away. This fat turns into a gorgeous crispy and sticky coating for your glaze and is DIVINE.
- To show you, I've put together the subsequent EASY steps OR inspect THE VIDEO BELOW:
- Cut a line through the skin all round the shank end.
- Insert a pointy knife between the rind and fat and run it along to detach both layers.
- Using your fingers, gently separate the rind from the fat. you'll insert your hand deeper into the ham to stay detaching it so it's easier to peel the rind off in Step 4.
- Peel off and discard the rind.
- Run knife cutting into the fat layer about 1/4-inch deep to lightly score diamond pattern everywhere the surface.
- Once your ham is within the oven, start on your glaze.

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page (>) Or Open button (>) and don't forget to SHARE with your Facebook friends**

## Tips for the simplest ham glaze

My biggest piece of recommendation isn't to simmer the glaze for too long, as you'll find yourself with a tough caramel once it begins to chill , and it's extremely difficult to slather onto the surface of the ham when glazing. you would like to bring it to a mild simmer and take it off the warmth quickly.

I added the pan juices from the ham into the glaze once there have been pan juices to use, and WOW! Amazing flavours! My ham wasn't salty though, so confirm you are doing some taste testing before adding the juices and add the quantity you would like to change the flavour even more.



## INGREDIENTS

- 8-10 pound (4-5 kg) bone-in fully cooked ham,
- 1/2 cup water
- 1/2 cup unsalted butter, reduce fat or full fat
- 1 cup sugar
- 1/2 cup honey
- 2 tablespoons Dijon mustard
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 4 cloves garlic, smashed

## Brown Sugar Mustard Glazed Ham Recipe Video

## INSTRUCTIONS

1. Preheat the oven to 300°F | 150°C and arrange a rack within the lower third. Remove any plastic packaging or netting from the ham. Trim away the rind and discard. Set the ham aside to rest at temperature for 1-2 hours.
2. Line a baking tray or dish with several sheets of aluminum foil or parchment paper if you favor (it will make cleanup tons easier).
3. Remove the rind or skin of the ham (refer to steps in post), ensuring you allow the fat on. employing a sharp knife score a 1-inch-wide diamond pattern (don't cut

quite 1/4 inch deep) over the whole ham. Place the ham within the baking tray; pour 1/3 cup of water into the bottom of the pan and canopy the ham with two pieces of foil or parchment paper and bake for half-hour .

4. Meanwhile, heat the butter during a small pot or saucepan over medium heat until golden browned. Add within the sugar , honey, mustard, cinnamon and cloves, stirring to combine together well until the sugar has completely dissolved, (about 2 minutes).
5. Reduce heat to low and add within the garlic. Allow it to become fragrant, cooking for an extra minute or two until the glaze just begins to simmer, then set it aside and let cool to lukewarm (the glaze should be the consistency of room-temperature honey).
6. After half-hour baking time, carefully remove the ham from the oven and increase the oven temperature to 425°F | 220°C. Discard the foil or parchment paper and pour 1/3 of the glaze everywhere the ham, brushing in between the cuts to evenly cover. Return to the oven and bake uncovered for quarter-hour .
7. Remove from the oven, brush with another third of the glaze and a few of the pan juices, and repeat again after quarter-hour more minutes of baking until a dark golden-brown crust has formed, (about half-hour total). For added depth of flavour, mix a number of the ham pan juices along side the glaze within the pot which can help keep it runny enough for brushing. If your crust remains pink after there suggested baking time, activate your broiler (or oven grill), and permit it to broil for 2-5 minutes, while keeping an eye fixed thereon so it doesn't burn from the sugar.
8. Let the ham rest 10-20 minutes before slicing.