

## **Spiced Honey Glazed Ham**

Yields: 8 to 10 servings

Prep time: 15 minutes

Total time: 1 hour and 45 minutes

### ***Ingredients***

5-6 pound spiral ham

¼ cup spicy brown mustard

1 tbsp packed brown sugar

2 tsp smoked paprika

1 tsp cinnamon

1 tsp garlic powder

1 tsp onion powder

1 tsp cumin

1 tsp kosher salt

1 tsp black pepper

Glaze:

¼ cup orange juice

¼ cup brown sugar

¼ cup honey

½ tsp chili flakes, optional

### ***Directions***

Preheat oven to 325 degrees.

In a bowl, mix together brown sugar, smoked paprika, cinnamon, garlic powder, onion powder, cumin, salt and pepper until well blended. Brush ham all over with mustard. Sprinkle with rub all over, getting in between spiral cuts too.

In a small sauce pan over medium heat, whisk orange juice, brown sugar, honey and chili flakes if using. Simmer until glaze is like syrup consistency, about 5 minutes.

Bake uncovered for 2 hours until a thermometer reads 140°. Last 30 minutes of baking, brush glaze over ham. Remove from oven and let sit for 10 minutes before slicing.

Chef notes:

8 lb ham will yield about 20 servings

low temperature so the outside doesn't dry out before the inside is heated.

13-16 minutes per pound at 250°F uncovered.

glaze, add during the last 30 minutes of cooking.