

Baked Ham with Honey and Pineapple Glaze

1 (6 to 8 pound) fully cooked ham
½ cup of orange juice
½ cup of pineapple juice from can of sliced pineapples
½ cup of honey
¼ cup of Fig Balsamic Vinegar
2 tablespoons lemon juice
2 tablespoons of Dijon mustard
2 tablespoons of brown sugar
¼ cup of bourbon (optional).
5 clove sticks

Preheat 325* degrees

Add orange juice and next six ingredients in a sauce pan wish together and cook until all combined.

Place ham in roasting pan. Brush glaze over ham add pineapple slices, insert cloves in ham. Tent the ham with tin foil.

Bake at 325 on lower oven rack for 1 ½ hours or until meat thermometer inserted into thickest portion registers 140 * basting every 20 minutes with glaze. If needed pour ¼ cup of water in bottom of roasting to keep from burning.

Save rest of warm glaze to serve with ham.

A Toast to All Things adaption by Linda from Southern Living