

Honey Glazed Ham



The holidays call for Honey Glazed Ham. While you hunt for Easter eggs or hide the presents under the tree, let your NESCO Roaster Oven do the work for you in this quick and easy recipe. Just combine ingredients, cover, and cook for roughly 30 minutes. Your guests will be amazed by the ham's sweet and salty caramelized texture.

Your Key Ingredient:

[NESCO 6 or 18 Qt. Roaster Oven](#)

Grocery Ingredients:

3 to 4 lbs boneless ham, fully-cooked
10 whole cloves
1/4 cup brown sugar
1/4 cup honey
1/4 tsp dry mustard

7 ½ oz can pineapple slices, drained
Maraschino cherries

Instructions:

1. Stud ham with cloves. Place ham on rack in **NESCO® Roaster Oven**. Pour 1 cup water around ham. Cover and cook at 325°F for 1 hour.
2. Combine remaining ingredients. Brush over ham. Pour an additional 1/2 cup water around ham. Arrange pineapple slices on ham, securing with wooden picks as necessary. Arrange maraschino cherries as desired.
3. Cover and continue to cook at 325°F for 30 minutes or until meat thermometer inserted into center of ham reaches 140°F. Serves 12 to 15.