

Hot Honey Ham

WITH HOT HONEY BALSAMIC VINEGAR



Ingredients

- 1 fully cooked bone-in ham (about 5 to 7 lbs)
- 1 cup hot honey balsamic vinegar
- Fresh rosemary or thyme for garnish (optional)

Directions

1. Preheat your oven to 325°F (163°C). Place the ham in a roasting pan with a rack, fat side up. Score the ham's surface in a diamond pattern about 1/4-inch deep to help the glaze better adhere.
2. Brush about one-third of the glaze over the ham before baking.
3. Place the ham in the oven, uncovered. Bake for about 1.5 to 2 hours, or until the thermometer reads 140°F (60°C) for fully cooked ham, basting with the glaze every 30 minutes to ensure it stays moist and flavorful.
4. After baking, let the ham rest for 10 to 15 minutes before slicing. This allows the juices to redistribute throughout the ham. Slice and serve the ham, optionally garnishing with fresh herbs.



Notes
