

# Honey-Glazed Bone-In Ham



## INGREDIENTS:

- \* 1 15lb bone-in ham
- 3/4 cup of butter
- 2 1/2 cups honey
- 1/2 cup brown sugar

## DIRECTIONS:

In the top of a double boiler, heat butter, honey and sugar until sugar is dissolved. Cool slightly; glaze will become thick.

Preheat your oven to 325 degrees.

If desired, score ham on all sides. Place ham in a foil lined pan on a roasting rack. Generously rub glaze all over ham. Bake at 325 degrees for 3 1/2 hours, basting every hour. Remove from oven and serve.



PREP TIME  
**15 MINS**



COOK TIME  
**3.5 HOURS**



SERVES **20**

\* Find this hearty ham on [PorterandYork.com](http://PorterandYork.com)



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