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Honey Ham ^{♦♦}

Honey ham is a delicious and savory dish that is perfect for any occasion. It is made by glazing a ham with a mixture of honey, brown sugar, and spices, and then baking it until it is golden brown and caramelized. The result is a tender and juicy ham with a sweet and smoky flavor. Honey ham is often served as the main course for holiday meals or sliced and used in sandwiches. It pairs well with a variety of side dishes, such as mashed potatoes, green beans, and dinner rolls. Whether you are hosting a dinner party or simply want to enjoy a tasty ham for dinner, honey ham is sure to be a hit.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 120 mins

Total Time: 140 mins

Recipe Yield: 2000 grams

Number of Servings: 10

Serving Size: 200 g

Ingredients

2000 g Ham

100 g honey

100 g brown sugar

50 g	mustard
5 g	cloves
5 g	cinnamon
5 g	nutmeg

Directions

Step 1

Preheating

Preheat the oven to 325°F (165°C).

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Cutting

Score the surface of the ham in a diamond pattern.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a small bowl, mix together the honey, brown sugar, mustard, cloves, cinnamon, and nutmeg.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Brushing

Brush the glaze mixture over the surface of the ham, making sure to get it into the scored cuts.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Roasting

Place the ham in a roasting pan and cover with foil.

Prep Time: 0 mins

Cook Time: 120 mins

Step 6

Baking

Bake the ham in the preheated oven for 2 hours, or until the internal temperature reaches 140°F (60°C).

Prep Time: 0 mins

Cook Time: 120 mins

Step 7

Brushing

Remove the foil and brush the ham with the remaining glaze.

Prep Time: 0 mins

Cook Time: 0 mins

Step 8

Baking

Return the ham to the oven and bake for an additional 15 minutes, or until the glaze is caramelized.

Prep Time: 0 mins

Cook Time: 15 mins

Step 9

Resting

Remove the ham from the oven and let it rest for 10 minutes before slicing.

Prep Time: 0 mins

Cook Time: 0 mins

Step 10

Serving

Serve the honey ham warm with your favorite side dishes.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 0 g

Protein: 0 g

Carbohydrates: 50 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	50 g	90.91%	100%
Fibers	0 g	0%	0%
Sugars	50 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	0 mg	0%	0%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas Thanksgiving Wedding Valentine's Day Anniversary
 Graduation Back to School Barbecue Picnic

Cuisines

Italian Chinese Mexican French Thai Mediterranean American

Nutritional Content

Low Calorie Low Fat Low Carb Low Sodium

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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