

Taste of Home



# Sugar-Glazed Ham

★★★★☆

*This old-fashioned ham glaze gives a pretty, golden brown coating—just like Grandma used to make. The mustard and vinegar complement the brown sugar which adds a tangy flavor to this glazed ham recipe. Be prepared to serve seconds! —Carol Strong Battle, Heathville, Virginia*

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**TOTAL TIME:** Prep: 5 min. Bake: 1-3/4 hours

**YIELD:** 14 servings.

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## Ingredients

1 fully cooked bone-in ham (5 to 7 pounds)

1 cup packed brown sugar

2 teaspoons prepared mustard

1 to 2 tablespoons cider vinegar

## Directions

1. Preheat oven to 325°. Place ham on a rack in a shallow roasting pan. Using a sharp knife, score surface of ham with 1/4-in.-deep cuts in a diamond pattern. Cover and bake until a thermometer reads 130°, 1-1/2 to 2 hours.
2. Meanwhile, in a small bowl, combine the brown sugar, mustard and enough vinegar to make a thick paste. Remove ham from oven. Spread sugar mixture over ham. Bake, uncovered, until a thermometer reads 140°, 15-30 minutes longer.

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