Christmas Honey Ham

NIBBLEDISH CONTRIBUTOR

Ingredients

6lbs Ham, cooked (instructions below)
1/4 cup Cloves, Whole
1/4 cup Dark Corn Syrup
2 cups Orange Flavored Ham
2/3 cup Butter
1 tbsp Group Pepper

Instructions

1. For this recipe, since ham is naturall salty, soak in water overnight to remove the salt.
2. The next day, to bake the ham remove any skin, and trim to 1/4-inch of fat. Let the ham stand at room temperature for 1-1/2 to 2 hours before cooking. Preheat oven to 325 degrees F. Place ham on a foiled lined rack in a shallow roasting pan, fat side up or cut side down. Bake the ham until almost fully cooked, about 45 minutes and remove. Let rest for 30 minutes until it's cooled down.
3. Before you cook the ham, you need to make the triangle patter on the top for presentation. To do this, use a small shart knife i.e. pearing knife and cut on one side diagonally then turn the pan repeat cutting diagonally to create the diamond effect.
4. To prepare glaze, corn syrup, honey, butter, and pepper in the top half of a double boiler, and heat until the butter melts and mixture is smooth, stirring occasionally.
5. Brush the glaze on the cooked ham, diamon side up, and place back onto the foil lined rack and cook at 325 degrees F for 30 minutes, basting every 5 minutes.

Remove from serving pan and place on serving tray. This isn't just for Christmas,

although it's made most commonly during Thanksgiving and Christmas. Design platter with vegetables i.e. sweet potatoes, yams, or carrots.
Serves 12.