



Baked Ham with Brown Sugar Glaze (Crowd Size)

 Gluten Free  Dairy Free

READY IN



180 min.

SERVINGS



12

CALORIES



621 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 1 cup brown sugar packed
- 1 tablespoon apple cider vinegar
- 0.5 teaspoon ground mustard
- 6 pounds ham smoked bone-in fully cooked

Equipment

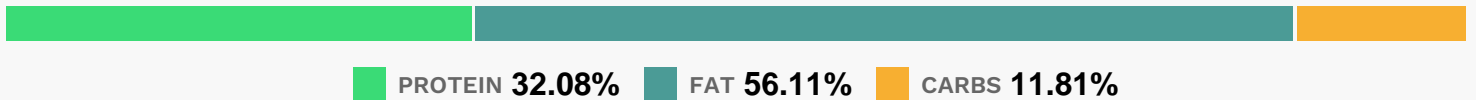
- frying pan
- oven

- roasting pan
- kitchen thermometer

Directions

- Heat oven to 325°F.
- Place ham, fat side up, on rack in shallow roasting pan. Insert meat thermometer so tip is in thickest part of ham and does not touch bone or rest in fat. Cover loosely and bake 1 1/4 to 2 1/4 hours or until thermometer reads 135°F (13 to 17 minutes per pound).
- About 20 minutes before ham is done, remove from oven.
- Pour drippings from pan.
- Remove any skin from ham.
- Cut uniform diamond shapes on fat surface of ham. Insert clove into each diamond. Stir together brown sugar, vinegar and mustard; pat or brush on ham.
- Bake uncovered 20 minutes longer.
- Cover ham and let stand about 10 minutes or until thermometer reads 140°F.
- Garnish with orange slices and cherries.

Nutrition Facts



Properties

Glycemic Index:3.33, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:20.998260997641%

Nutrients (% of daily need)

Calories: 621.47kcal (31.07%), Fat: 38.06g (58.56%), Saturated Fat: 13.56g (84.78%), Carbohydrates: 18.02g (6.01%), Net Carbohydrates: 18.01g (6.55%), Sugar: 17.79g (19.77%), Cholesterol: 140.61mg (46.87%), Sodium: 2697.28mg (117.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 48.96g (97.93%), Vitamin B1: 1.36mg (90.91%), Selenium: 51.88µg (74.11%), Vitamin B3: 10.14mg (50.71%), Phosphorus: 486.87mg (48.69%), Vitamin B6: 0.87mg (43.48%), Zinc: 5.27mg (35.15%), Vitamin B2: 0.5mg (29.5%), Vitamin B12: 1.45µg (24.19%), Potassium: 674.55mg (19.27%), Iron: 2.11mg (11.74%), Magnesium: 45.11mg (11.28%), Vitamin B5: 1.06mg (10.61%), Vitamin D: 1.59µg (10.58%), Copper: 0.2mg (9.87%), Vitamin E: 0.82mg (5.47%), Calcium: 31.4mg (3.14%), Manganese: 0.05mg (2.43%), Folate: 7.12µg (1.78%)