

Baked Ham with Pineapple Brown Sugar Glaze

Nothing is easier or more delicious than a beautiful, caramelized Baked Ham with Pineapple Brown Sugar Glaze.

Prep Time 30 mins

Cook Time 2 hrs.

Total Time 2 hrs. 30 mins

Ingredients

- 8-10 pounds bone-in fully-cooked, spiral-cut ham
- 20 ounce can pineapple tidbits , or crushed pineapple
- 3/4 cup light brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves

Instructions

1. Take ham out of the refrigerator 1-2 hours before baking to allow it to come to room temperature.
2. Meanwhile, make the glaze. In a saucepan combine pineapple tidbits, brown sugar, cinnamon, and cloves.
3. Bring to a boil, reduce heat to medium low and simmer for 20-30 minutes or until mixture has thickened.
4. Preheat oven to 300 degrees F. Remove ham from packaging and throw away the glaze packet and the plastic disk that covers the bone.
5. Place the ham flat/cut side down, in a deep baking dish or roasting pan. I like to line my pan with aluminum foil to make for easier clean-up.
6. Brush just a few spoonfuls of the glaze onto the ham, all over the outside. Reserve the remaining glaze for later.
7. Cover the ham tightly with a tent of aluminum foil. This will help keep the ham from drying out.
8. Bake at 300 degrees F for 1 1/2 to 2 hours, or until internal temperature reaches 110 degrees. Note, the ham is already cooked, so we're just trying to reheat it.
9. Remove the ham from the oven and remove foil tent (set it aside for later).
10. Increase the oven temperature to 400 degrees. Brush the remaining glaze all over the ham.
11. Return to the oven and continue to bake for another 15 minutes.
12. Remove from oven, tent with foil and allow to rest for 15 minutes before serving.

Calories: 546kcal | Carbohydrates: 14g | Protein: 43g | Fat: 33g | Saturated

Fat: 12g | Cholesterol: 124mg | Sodium: 2396mg | Potassium: 628mg | Sugar: 14g | Vitamin A: 15IU | Vitamin C: 3mg | Calcium: 27mg | Iron: 1.9mg