

Baked Ham

Ingredients

Original recipe yields 18 servings

- 1 (12-pound) bone-in ham, rump portion
- ½ cup whole cloves
- 1 cup packed brown sugar
- 4 cups water, or as needed

Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Place ham in a large roasting pan; press cloves into the top at 1- to 2-inch intervals.
2. Pack the top with a layer of brown sugar.
3. Pour enough water into the bottom of the roasting pan to come to a 1-inch depth; cover the pan tightly with aluminum foil.
4. Bake in the preheated oven for 4 ½ to 5 hours. An instant-read thermometer inserted into the center, making sure it is not touching the bone, should read at least 160 degrees F (72 degrees C).
5. Let ham rest for about 20 minutes before carving.