



Brown Sugar–Mustard Holiday Ham

by **Carla Hall**



A glazed ham with warm spice, deep sweetness, and a glossy caramelized crust — perfect for Christmas morning, big gatherings, or any holiday table.

Prep Time:

15 Mins

Cook Time

1.5 – 2 Hours

Serves:

8-10 Servings

Level:

Beginner

Ingredients

Ham

- 1 (8–10 lb) bone-in smoked ham, spiral-sliced
- Whole cloves (optional, for studding)

Brown Sugar–Mustard Glaze

- 1 cup brown sugar
- $\frac{1}{4}$ cup Dijon mustard
- 2 tbsp whole-grain mustard
- 2 tbsp apple cider vinegar
- 2 tbsp honey
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp ground allspice
- $\frac{1}{2}$ tsp black peppercorns
- 1 cup pineapple juice

Optional Aromatics

- 1 orange, sliced
- 1 onion, quartered
- 2–3 cinnamon sticks

Instructions

Step 1

Make the Glaze

1. Combine brown sugar, mustards, vinegar, honey, cinnamon, allspice, and pepper in a saucepan.
2. Simmer 3–4 minutes until glossy and thickened.
3. Remove from heat and set aside.

Step 2

Prepare the Ham

1. Preheat oven to 325°F. Place ham cut-side down on a rack in a roasting pan.
2. (Optional) Stud with whole cloves. Scatter aromatics in the pan.
3. Brush ham generously with glaze.
4. Pour 1 cup water or pineapple juice into the pan. Add cinnamon sticks. Cover tightly with foil.

Step 3

Roast the Ham

1. Bake covered for 1 hour.
2. Remove foil and brush with more glaze.
3. Roast 30–45 minutes uncovered, glazing every 10–15 minutes until caramelized.
4. Ham is ready when it reaches 140°F in the thickest part.

Serving & Finishing

- Rest 10 minutes before carving.
- Spoon pan drippings over slices.
- Brush with extra glaze for shine.