

Honey Glazed Ham

3-4 pound cooked ham

½ cup of honey

½ cup of brown sugar

2 T dry mustard

1 T ground white pepper

1 t ground cloves

¼ cup orange juice

Preheat the oven to 350.

Add the ham to the oven and cook for 20-25 minutes per pound.

On the stove, add the honey through orange juice to a small pan over medium low heat. Heat for 3-4 minutes until sugar is dissolved.

When the ham has a half hour left to cook, remove from oven and brush with the glaze.

Let rest for at least 15 minutes and serve with a good mustard.

Eating Stumptown