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Honey Baked Ham

- 1 7 Lb spiral cut smoked ham
- 1/2 Cup pear juice
- 1/2 Cup orange juice
- 1/2 Cup firmly packed brown sugar
- 1/2 Cup honey

- 1) Preheat oven to 375°F.
- 2) Place ham, cut end down, in a large baking pan.
- 3) Mix pear nectar and orange juice in a bowl.
- 4) Bake ham for 15 minutes basting frequently with juices.
- 5) Mix brown sugar and honey together in a small bowl.
- 6) Brush mixture over ham and bake for another hour or until internal temperature reads 140°F.
- 7) Honey Baked Ham corporation uses a butane torch to caramelize the glaze to a crust.
- 8) The ham is placed on top of a huge metal drum covered with foil and caramelized.

Makes 8 Servings

