

Brown Sugar Ham

Serves twelve

- 1 – 10 pound, bone in smoked ham
- 1 ½ cup light brown sugar
- 1-cup honey
- 1 TBS prepared mustard (you can use Dijon or yellow if you want)
- 4 to 5 whole cloves

Heat oven to 350 degrees F (176 C).

Score the fatty part of the ham by cutting in about 1/3rd inch into the fat. Make your cuts lengthwise about 1 inch apart, turn the ham and cut again to form diamonds.

Place the ham in a roasting pan and cover the pan. If you do not have a cover tent it with foil. Place in the oven for 90 minutes.

Place the brown sugar, honey, mustard and cloves in a pot and stir it until the sugar is dissolved. Work on medium heat. Once it is dissolved let it simmer until the glaze reduces and thickens a bit. Stir occasionally.

Remove the ham from the oven and brush it with all of the sauce. Cover it and place it in the oven for another 30 minutes. Remove and baste with the pan juices, cover and return to the oven for another 30 minutes. Remove the ham and baste and put back in the oven uncovered for about 20 minutes. The internal temperature of your ham should be at 140 degrees F or 60 C. Allow the ham to sit for about 15 minutes so all the juices settle before you carve it.

FOR THE GRAVY:

- The entire pan juices
- ½ to ¾ cup whole milk
- ½ cup all-purpose flour

Place the roasting pan on two of your burners (or move the juices to a pot) and turn them onto low heat. Remove the cloves and any pieces of skin that might have fallen into the pan.

Whisk in ½ a cup of milk and mix well. Vigorously whisk in the flour and whisk until the lumps disappear. Don't worry about the initial lumps, as they will dissolve as you whisk. Cook the gravy for 3 to 4 minutes until the flour is cooked. If the gravy is too thick add the remaining milk and whisk in. Whisk constantly. Turn off the heat and season with salt and pepper to taste. Serve with your sliced ham.