



Honey Baked Ham

Compliments of Round Rock Honey and the Food Network

Ingredients

6 lb. bone-in ham
1/3 cup brown sugar
1/3 cup Round Rock Honey
2 tsp. cornstarch
1/4 tsp. red pepper flakes
1/4 tsp. cayenne pepper

Directions

Preheat oven to 350 degrees. Place ham on rack in a foil-lined roasting pan. Bake the rounded side up for one hour. In a medium saucepan on medium heat, mix remaining ingredients together. Stir until it forms a nice thick glaze. Rub on half of the glaze and bake for 30 min. more. Flip ham over and rub on remaining glaze and bake for 1 more hour. Remove from oven and allow ham to rest for at least 30 min. before serving. Slice and enjoy!

