

HONEY GLAZED FARM HAM

RITTER FARM, CARROLL COUNTY



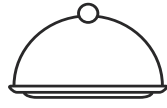
9-12 PEOPLE



OVEN



2 HOURS



MAIN

DIRECTIONS

Preheat oven to 325°.

Keep the skin on and place the largest part of the ham bone down into a shallow cooking pan. Cook in 20 minutes per pound. Remove from oven. Reserve drippings. With a sharp knife, cut the skin off of the ham and scrape remaining fat. Lay ham on its side, bone parallel with the pan. Secure with a large fork and slice 1 inch deep lines across the ham at a 45° angle. Repeat in the other direction to create a diamond pattern on the ham.

Mix brown sugar, honey, and drippings in a medium bowl. Coat the ham with the glaze and rub into the spaces created when slicing into ham.

Return to oven for 20 to 25 minutes. Let rest for 15 to 20 minutes. Slice and serve.

INGREDIENTS

1 medium pasture raised bone-in ham

1/4 cup brown sugar

1/3 cup local honey

