



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Baked Ham with Brown Sugar Ham Glaze**

#### **Serves 12**

8-10 pounds smoked ham  
1 cup brown sugar, packed  
1/2 cup brandy  
2 tablespoons whole grain mustard  
1 tablespoon cornstarch  
1 tablespoon ground cumin  
1 tablespoon ground coriander  
1 teaspoon ground allspice  
1/2 teaspoon cayenne pepper  
2 teaspoons salt

Preheat the oven to 350 degrees F. Line a large rimmed baking sheet with foil and lay the ham on it flat-side-down.

Score the ham with cuts one inch apart and 1/4 inch deep. Do this in two directions creating a grid pattern over the entire surface of the ham.

In a medium bowl, mix all the remaining ingredients for the glaze. Rub half the glaze over the surface of the ham and bake for 45 minutes.

Pull the ham out of the oven. Rub the rest of the glaze over ham and place it back in the oven for another 45 - 75 minutes, or until the exterior is dark and crusty and the ham is warmed through.

***Credit: [aspicyperspective.com](http://aspicyperspective.com)***