

## Easy Brown Sugar Glazed Ham: Perfect for Holidays & Gatherings

simplicity and stunning results



**OVEN**  
**325°F**

**TIME**  
**15 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 bone-in fully cooked spiral cut ham (about 10 lbs / 4.5 kg)
- 1 cup pineapple juice (240ml)
- $\frac{1}{2}$  cup brown sugar (90g), packed
- 1 cinnamon stick
- 4 whole cloves

### DIRECTIONS

1. Let's get this delicious : Brown Sugar Glazed Ham baking!
2. Bring : Ham to Room Temperature: Take your spiral-cut ham out of the refrigerator about 2 hours before you plan to bake it. This allows it to come closer to room temperature, which helps it heat more evenly in the oven.
3. Prepare : Ham for Baking: Remove the ham from its packaging. Place it in a deep baking dish or roasting pan, fat side up. The fat cap will render and self-baste the ham as it cooks.
4. Make the : Glaze (Initial Simmer): In a small saucepan, combine the 1 cup pineapple juice,  $\frac{1}{2}$  cup packed brown sugar, 1 cinnamon stick, and 4 whole cloves. Bring the mixture to a boil over medium heat, stirring occasionally to dissolve the sugar.
5. Reduce : Glaze: Reduce the heat to medium-low and let the glaze simmer gently for about 15 minutes, or until the pineapple juice is reduced by about half. It should become thick and syrupy, coating the back of a spoon. Remove from heat.
6. First : Glaze Application: Carefully brush about half of the prepared, thickened glaze generously onto the ham. Make sure to get some of the glaze into the folds of the spiral-cut slices. Reserve the other half of the glaze for later.
7. Initial : Bake: Place the glazed ham in a preheated 325°F (165°C) oven and bake for 1 $\frac{1}{2}$  hours (90 minutes).
8. Second : Glaze Application & Final Bake: Carefully remove the ham from the oven. Discard the cinnamon

stick and cloves from the reserved glaze. Brush the remaining glaze generously onto the ham, ensuring good coverage. Return the ham to the oven and continue to bake for another 15 to 20 minutes, or until the internal temperature of the ham reaches 160°F (71°C) when measured with a meat thermometer inserted into the thickest part of the ham (avoiding the bone). The glaze should be beautifully caramelized.

9. **Rest & : Serve:** Remove the ham from the oven. Allow the ham to rest for 15 minutes before carving and serving. This resting period helps the juices redistribute, ensuring a tender and moist ham.

## SWAPS & NOTES

**Ham:** A fully cooked spiral-cut ham is highly recommended for easy carving and glaze penetration.

Look for a bone-in ham for the best flavor.

This recipe is designed for a 10 lb ham, adjust baking time for smaller or larger hams.

**Pineapple Juice:** 100% pineapple juice is essential for the glaze.

## TIPS FOR SUCCESS

**Room Temperature Ham:** Don't skip allowing the ham to come to room temperature.

**Tight-Fitting Pan:** Use a baking dish that's a good fit for the ham to help trap moisture.

**Reduce Glaze Properly:** Simmering the glaze until it's thick and syrupy ensures it will coat the ham beautifully and caramelize, rather than just running off.

**Don't Overcook:** A fully cooked ham only needs to be reheated to a safe internal temperature.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-brown-sugar-glazed-ham-perfect-for-holidays-gatherings/>