

Classic Brown Sugar Glazed Ham: Perfect for Holidays & Feasts

aromatic blend of pineapple, brown sugar, cinnamon, and cloves



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)

$\frac{3}{4}$ cup brown sugar (packed) (90g)

1 cinnamon stick

4 whole cloves

Swaps and Notes:

Spiral Cut Ham: A fully cooked, bone-in spiral cut ham is highly recommended for convenience and ease of serving. The pre-cut slices allow the glaze to penetrate deeply. You can use boneless ham, but adjust cooking time as it might be slightly less.

Pineapple Juice: Canned pineapple juice works perfectly. For a richer, more complex flavor, you could try fresh pineapple juice.

Brown Sugar: Light or dark brown sugar will work. Dark brown sugar will give a deeper molasses flavor to the glaze. Make sure to pack it when measuring.

Cinnamon Stick & Whole Cloves: These whole spices infuse the glaze with warm, aromatic notes without overpowering the pineapple and brown sugar. You can substitute with a pinch of ground cinnamon and cloves if you don't have whole spices, but whole spices provide a cleaner flavor.

Other Glaze Additions (Optional): Feel free to experiment with a splash of Dijon mustard, a bit of orange zest, or a dash of ginger powder in the glaze for added complexity.

Instructions:

Bring Ham to Room Temperature: Remove the bone-in fully cooked spiral cut ham from the refrigerator about 2 hours before baking. Allowing it to come closer to room temperature helps it cook more evenly.

Prepare for Baking: Remove the ham from its packaging (discarding any plastic bone guards or glazes that came with it). Place the ham in a deep baking dish, ensuring the fat side is facing up. This allows the fat to render and baste the ham as it cooks.

Make the Glaze: In a small saucepan, combine the 1 cup pineapple juice, $\frac{1}{2}$ cup brown sugar, 1 cinnamon stick, and 4 whole cloves.

Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to medium-low and let it simmer for about 15 minutes, or until the pineapple juice mixture has reduced by about half and has become thick and syrupy. The consistency should be like a thin syrup that coats the back of a spoon. Remove the cinnamon stick and cloves before brushing onto the ham.

First Glaze Application: Carefully brush about half of the prepared glaze generously onto the ham. Make sure to get some of the glaze into the folds of the pre-cut slices for maximum flavor penetration. Reserve the other half of the glaze for later.

Initial Bake: Place the glazed ham in a preheated 325°F (165°C) oven and bake for 1 $\frac{1}{2}$ hours.

Second Glaze Application: Carefully remove the ham from the oven (the baking dish will be hot!). Brush the remaining glaze evenly over the ham, ensuring all surfaces are coated for that beautiful caramelized finish.

Final Bake: Return the ham to the oven and continue to bake for another 15 to 20 minutes, or until the internal temperature of the ham, measured with a meat thermometer in the thickest part (avoiding the bone), reaches 160°F (71°C). This final burst of heat helps the glaze caramelize and adhere.

Rest Before Serving: Once the ham reaches temperature, remove it from the oven. Loosely tent it with aluminum foil and allow it to rest for at least 15 minutes before carving or serving. This resting period is crucial for the juices to redistribute throughout the meat, ensuring a tender and juicy result.

Tips for Success:

Don't Overcook: Since it's a fully cooked ham, you're essentially reheating it and glazing it. Overcooking will dry it out. Use a meat thermometer to ensure it reaches 160°F (71°C) and no more.

Bring to Room Temp: This ensures a more even reheating process for the ham.

Reduce Glaze Properly: The key to a good glaze is reduction. It should be thick and syrupy so it coats the ham nicely. If it's too thin, it will just run off.

Brush into Folds: For spiral-cut ham, make sure to brush some glaze between the slices so every bite gets that sweet, sticky goodness.

Resting is Crucial: Just like any large cut of meat, allowing the ham to rest before carving prevents the juices from running out, keeping the meat moist and tender.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another incredibly tender and easy-to-make meat dish, check out [These Easy Turkey Wings Are My Favorite Comfort Food For Lazy Sundays](#).

For a unique and flavorful appetizer that's effortlessly impressive, try [This Baked Kosher Salami Is My Favorite Easy Appetizer With Big Flavor](#).

Final Thoughts:

DIRECTIONS

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10. **Slice and enjoy your magnificent : Brown Sugar Glazed Ham!**
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16. **Serving Suggestions and Pairings:** Brown Sugar Glazed Ham is the ultimate centerpiece. It pairs beautifully with classic holiday sides like mashed potatoes, roasted vegetables (like asparagus or green beans), sweet potato casserole, or a fresh green salad. For other comforting savory dishes that feed a crowd, you might also like my [This Tomato Skillet With Okra And Sausage Is My Favorite Quick Dinner Packed With Southern Flavor](#) or a hearty bowl of [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl Of Southern Comfort](#).
17. **Storage and Leftover Tips:** Leftover ham is fantastic! Store sliced or shredded ham in an airtight container in the refrigerator for up to 3-5 days. It also freezes exceptionally well; wrap tightly in plastic wrap and then foil, or place in freezer bags, for up to 1-2 months. Thaw in the refrigerator overnight before reheating. Leftover ham is perfect for sandwiches, omelets, soups, or even diced and added to a casserole like [This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast](#).
18. **More Recipes You Will Love:** If you enjoy hearty, flavorful main dishes that are perfect for gatherings or comforting meals, here are some other Chefmaniac favorites:
19. For another incredibly tender and easy-to-make meat dish, check out [These Easy Turkey Wings Are My](#)

Favorite Comfort Food For Lazy Sundays.

20. For a unique and flavorful appetizer that's effortlessly impressive, try [This Baked Kosher Salami Is My Favorite Easy Appetizer With Big Flavor](#).
21. Final Thoughts: A perfectly glazed ham is more than just a meal; it's a tradition. This [Brown Sugar Glazed Ham](#) recipe simplifies the process, ensuring you get a beautifully moist, flavorful ham with a glistening, irresistible crust every time. It's a dish that will bring smiles and satisfaction to your table, whether it's a grand holiday feast or a special family dinner.
22. What are your favorite traditions involving ham? Share your stories and tips in the comments below, and don't forget to follow [Chefmaniac.com](#) for more delicious recipes!

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More recipes: [ChefManiac.com](#)

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