

Pineapple Brown Sugar Glazed Ham: The Perfect Holiday Centerpiece

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OVEN
325°F

TIME
2-3 min

TEMP
140°F

PRINT
Recipe Card

INGREDIENTS

to create this amazing Pineapple Brown Sugar Glazed Ham, expanding on your provided partial list:

For the Ham: 1 pre-cooked ham (bone-in or boneless), about 8-10 pounds Whole cloves (optional, for a classic look):

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven & Prep Ham:
3. Preheat your oven to 325°F (165°C). Place the ham in a large roasting pan. If using a bone-in ham, score the top in a diamond pattern with a sharp knife. If you like, you can stick a whole clove into the center of each diamond.
4. Make the : Glaze:
5. In a small saucepan, combine the pineapple juice, brown sugar, low-sodium soy sauce, Dijon mustard, and grated fresh ginger (if using). Bring the mixture to a simmer over medium heat, whisking constantly until the brown sugar is dissolved. Let it simmer for 2-3 minutes, or until the glaze thickens slightly.
6. Bake the : Ham:
7. Place the ham in the oven and bake for about 15 minutes per pound, or until the internal temperature reaches 140°F (60°C).
8. Glaze the : Ham:
9. During the last 30 minutes of baking, brush the ham generously with the glaze every 10 minutes. This will create a beautiful, sticky, and caramelized crust.
10. Finish & : Garnish:
11. Once the ham is finished baking, remove it from the oven and let it rest for 10-15 minutes before carving. If you're using pineapple rings and maraschino cherries, you can add them to the ham during the last 15 minutes of baking for a beautiful presentation.

SWAPS & NOTES

Ham: A pre-cooked ham is a must for this recipe, making the process much easier.

You can use either a bone-in or boneless ham, whatever you prefer.

The bone-in ham can sometimes be more flavorful.

Pineapple Juice: The juice from a can of pineapple rings works perfectly for this recipe.

TIPS FOR SUCCESS

Use a Pre-Cooked Ham: This recipe is designed for a pre-cooked ham, which makes the process much easier.

You are essentially just heating it and creating the glaze.

Score the Ham: Scoring the ham not only creates a beautiful look, but it also allows the glaze to seep into the meat and flavor it.

Brush Frequently: Brushing the ham with the glaze every 10 minutes during the last 30 minutes of baking is crucial for building a thick, caramelized crust.

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

Original recipe: <https://chefmaniac.com/pineapple-brown-sugar-glazed-ham-the-perfect-holiday-centerpiece/>