

Honey Whiskey Clove-Glazed Ham



- 3/4 cup Savannah Bee Company Tupelo Honey
- 1-1/2 Tablespoons bourbon whiskey*
- 1/2 teaspoon ground cloves
- 1 (5-lb.) bone-in fully cooked ham, spiral sliced

Combine honey, bourbon and cloves in small bowl until well blended.

Place ham, cut-side down, in roasting pan; brush with honey mixture.

Cover pan with foil and bake at 275°F about 1 hour or until heated through.

Remove foil from ham and increase oven temperature to 425°F

Brush with honey mixture.

Bake about 10 minutes more or until ham is golden brown.

Remove from oven and place on serving platter. Pour juices over ham.

*2 teaspoons vanilla can be substituted for bourbon.

Makes 10-12 servings

