



Homemade Honey Baked Ham: Glazed Glory

Description: "Welcome to the big leagues of ham, where the glaze is sweeter than Grandma's kisses and the flavor packs more punch than a honeybee on a caffeine high! This isn't just any ham; this is Homemade Honey Baked Ham—a spiral-sliced masterpiece that's been lovingly slow-cooked, slathered in spices, and caramelized to perfection. When you serve this beauty, even the Christmas turkey will be hanging its head in shame. It's so good, it'll have your family fighting over the last slice, calling dibs before it even leaves the oven."

Ingredients:

Quantity	Ingredient	Note
8 lb	Ham	Bone-in Spiral
2 tbsp	Butter	Melted
3 tbsp	Honey	
1 1/2 cup	Sugar	Granulated
1/2 tsp	Salt	Seasoned
1/2 tsp	Onion Powder	
1/2 tsp	Cinnamon	Ground
1/2 tsp	Nutmeg	Ground
1/2 tsp	Ginger	Ground
1/2 tsp	Cloves	Ground
1/4 tsp	Paprika	

1 whole	Allspice	Pinch
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Steps:

Step	Description	Picture
Step 1	Pre-heat slow cooker to high	
Step 2	Mix butter with honey. Spread ham slices apart with your fingers. Apply honey butter with a brush to the top of the ham and on the face of each slice. Use all honey butter.	
Step 3	Place ham face down in slow cooker; cook for two and a half hours.	
Step 4	Mix all dry ingredients together.	
Step 5	Take ham out of the slow cooker and place it in an oven safe dish on its side with the open face out. Keep the fat from the slow cooker.	
Step 6	Pre-heat oven to broil (525 degrees)	
Step 7	Dust the ham with the dry rub on the top and inside of each slice.	
Step 8	Take the fat from the crock pot and place in a pot. Heat to a boil and mix in dry ingredients. Bring to a boil and allow to thicken.	
Step 9	Place the ham in the oven once its pre-heated. Watch the ham closely. Remove it when the edges start to bubble and caramelize.	
Step 10	Pour the glaze over the ham.	