# How to Bake a Ham

Here's an easy step-by-step to cook the perfect Holiday Ham



- [ ] Purchase an 8-pound smoked, fully cooked ham half
- [ ] Put ham in a large stockpot
- [ ] Pour water into the stockpot so that it covers nearly 2" ABOVE the top of the ham
- [ ] Cover the top of the stockpot and refrigerate it for 24 hours
- [ ] Drain the stockpot and rinse the ham with warm water
- [ ] Preheat the oven to 325 degrees fahrenheit
- [ ] Trim the fat and rind off of the ham
- [ ] Score (light cuts) in a diamond pattern on the exterior of the ham
- [ ] Stud the ham with 2 teaspoons of white cloves
- [ ] Cover a broiler pan rack with cooking spray, and then place the ham on top of the rack, skin down.
- [ ] Place the rack in a pan and pour 1 cup of apple juice over the ham into the pan
- [ ] Cover the ham lightly with tin foil
- [ ] Bake the ham for about 2 1/2 hours at 325 degrees
- [ ] Be sure to baste the ham from time to time with apple juice
- [ ] Remove the ham from the oven (BUT don't turn the oven off) and uncover the tin foil
- [ ] Mix 2 tablespoons of dark brown sugar and 1 tablespoon of dijon mustard, then brush the mixture onto the ham
- [ ] Put the ham back into the oven WITHOUT a tin foil cover, and bake for an additional 30 minutes (or until a thermometer reads 140 degrees in the thickest part of the ham)
- [ ] Once the ham is cooked, put it on a cutting board, and allow it to cool off for about 10 minutes before slicing.

- [ ] ENJOY!

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