



Dutch Oven Honey Ham

Yields: 10 servings

Prep time: 10 min

Cook time: 1.5 hrs

INGREDIENTS:

- 1 smoked ham (halved)

** We asked the butcher to cut off the butt of the ham to make it a bit smaller. Choose whatever size, but the cook time for this recipe is based on a 6 lb. ham. If choosing a larger ham, consider using our 7 qt. Dutch Oven*

- 1 cup of pineapple juice
- 1½ cups of brown sugar
- 1 cup of honey
- ½ cup of cold water
- 4 tablespoons of corn starch
- ½ onion (sliced)
- 6 sprigs of fresh thyme
- 5 whole cloves of garlic

TOOLS:

- [Cast Iron Dutch Oven \(5 Qt.\)](#)
- or
- [Cast Iron Dutch Oven \(7 Qt.\)](#)





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PROCESS:

1. Preheat oven to 350° F. Place the ham, cut side down, into the dutch oven.
2. Slice the onions and place around the ham along with the peeled garlic cloves.
3. In a separate bowl, prepare the glaze by adding the juice, brown sugar, and honey. Whisk together.
4. Top the ham with this glaze. Place the sprigs of thyme on and around the ham.
5. Put the lid on and bake for 1.5 hours. Baste halfway through cook time by spooning the drippings on to the ham. (Cook for roughly 20 min per pound.)
6. To make the cornstarch mixture, add cornstarch to cold water to a small bowl and mix.
7. Remove from oven. Take the ham out and allow to sit and cool on cutting board.
8. Leave the drippings in the pot. Remove the onions and bring to a boil over medium-high heat. Whisk in the cornstarch mixture in.
9. Slice ham and add glaze on top. Plate and serve with glazed onions if desired.

Enjoy!