



Brown Sugar Pecan Ham

With Maple Glaze



30 servings



30 minutes prep
cook time varies

INGREDIENTS

- 1 Bell's Mill
Skinless/Shankless Ham
- 1 Cup Butter
- 1 Cup Brown Sugar
- 6 Tbsp Maple Syrup
- 2/3 Cup Pecan Pieces
- 2 Cups Water or Chicken Broth

NOTES

The ham featured in this recipe is a 15# bone in skin on ham. You can utilize this recipe for any smaller ham you like. Score this ham at a minimal barely there depth.

DIRECTIONS

1. Preheat oven to 350°
2. Wash and Pat Dry
3. With a sharp knife, score the fat cap deep enough to just go through the fat but not score the meat in a diamond or square pattern.
4. Place the ham in the baking dish and pour the water in the bottom.
5. Bake uncovered until internal temperature reaches 130°F.
6. Make up your glaze by combining the brown sugar, butter and maple syrup together in a saucepan. Melt and then begin glazing the top of the ham every 10 minutes.
7. In the final baste, sprinkle the pecans over the top of the ham.
8. If you want a more caramelized top, quickly broil the top until you reach the desired color.
9. Remove from oven at 145° and let rest for 5 minutes before carving.

