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How do you cook a smithfield spiral ham glaze

Ham is a delicious meat for both lunch and dinner. Purchasing a spiral ham from the grocery store eliminates any need to cook the meat. The ham is precooked and sliced, so it's ready to be eaten in sandwiches [source: The City Cook]. But you can also roast the ham in the oven and create a delicious dinner entrée that will have everyone asking for seconds. Read the steps listed below and learn about how to cook spiral ham.Ingredients:5 pound (2.27 kilogram) spiral ham½ cup dark brown sugar½ cup honey½ cup fresh orange juice½ cup peach nectarFour to five chipotles, mincedPreheat your oven to 375 degrees Fahrenheit (190.5 degrees Celsius).Mix the brown sugar and honey in a bowl and set aside for glazing later.Mix together the orange juice, peach nectar and chipotles in another bowl. Remember that chipotles are spicy, so add them to taste. If you want a milder dish, just add a teaspoon of the liquid from the chipotles.Place the spiral ham on a baking dish with the cut side down. Pour some of the juice mixture over the ham and in between the cut slices.Bake the ham in the oven for thirty minutes. Baste it with some of the juice mixture every 10 minutes.Take the ham out of the oven and pour the cooked juice mixture into a bowl, to serve as gravy.Brush the ham with the brown sugar and honey mixture.Return the ham to the oven and allow it to bake for another hour until the glaze on it caramelizes [source: McCargo]. 12/30/2006 OK folks - hang on for this. I am going to get really detailed in my review. (I noticed when I was reading the reviews that no one really gave finite detail of how they made this) I will say that it is great, and BASTE, BASTE, BASTE. I won't ever pay for a overpriced honeybaked ham again. OK, I had a 8 lb cooked, smoked spiral sliced ham. I halved the glaze and had the perfect amount (but I am a very generous baster). I used (keep in mind I halved it) 1/4 tsp of ground cloves, 1/4 c of brown sugar instead of the corn syrup, 1 cup of honey and I actually did about the same amount of butter as if I made the full amount. Now I also cooked mine in the slow cooker and it ended up a little dry, which was my fault. If you are going to do the slow cooker, give yourself a good 5 hours on low. I panicked with mine about 1/2 way through and upped it to high and it ended up dry. I applied the glaze about every 25 minutes. Make sure you keep the glaze warm and a huge tip! Line that crock pot with foil because the clean up is a bear. Personally, I used the new slow cooker liners and cleanup was a snap because you just throw the bag away. Be sure you have a good brush too - the baste is sticky and you will end up with hair all over. Thanks for sharing this recipe. I have never made a ham before and this one was great (also great the next day - my husband and I both liked it on sandwiches). 10/25/2005 Absolutely Awesome! However, I did follow some of the other suggestions and use brown sugar instead of the syrup. I used about 1/3 cup butter, 1/2 C of brown sugar, and about 1/4 honey. You could adjust these however you want easy enough. I cooked this in my crockpot with baby carrots on the bottom on high for the afternoon (Had it on high so I could lift lid and baste). I had the ham scored and cloves in it. The carrots were the best I ever had! The ham was excellent! Sooooo juicy. This my new ham recipe! 04/10/2007 I made this glaze for Easter and my family thought it was a local bought honey ham. My clean up was a breeze. I put my ham in one of those oven cooking bags. Instead of basting it I just poured it over the ham in the bag, sealed it up and just turned the whole bag it self every 15-20 min. I put it in a 9x13 foiled line pan but never got any glaze on it. Worked for me. I didn't use whole cloves but the ground ones. Good luck and enjoy. MMMM Good. 05/11/2004 WOW! This is mouth watering delicious!**Line the pan with a LOT of foil** You will have a honey of a mess if you don't.I used brown sugar instead of the corn syrup. Cut the recipe in 1/2 or you will have a ton of glaze. I used a spiral 17 lb. ham & still had glaze eventhough I cut the recipe in 1/2. Can't go wrong with this recipe. Just use plenty of FOIL!!!!!! 11/07/2003 I used a slight variation of this recipe for Easter dinner. It was FANTASTIC!!! I had a 16 1/2 lb ham and used 2 cups of honey, approx 3/4 cups of brown sugar (instead of corn syrup) and 1 cup of butter - no cloves. It was "thick" enough to brush on with a grill brush and wasn't too drippy in the oven. Everyone RAVED!!! (used a CHEAP ham too!) Even the kids and my very picky father loved it!! I am keeping this one in my recipe file! 01/18/2008 We made this for Christmas. Very good Turned out great! We put the ham & glaze in an oven bag and just flipped the bag every 15-20min instead of basting. 01/30/2008 1/3 cup butter, 1/2 cup brown sugar, 1/4 cup honey baby carrots underneath , crock pot, lift lid and baste often, stud ham with cloves 12/11/2003 I'm not the biggest ham fan- but it was great! It was a big holiday hit with my whole family. I added the juice from a can of pineapple rings to the sauce and then for the last 10 minutes of baking I garnished the ham with the pineapple rings. Beautiful and tasty!! 12/13/2003 Loved, loved, loved this ham!!!! First time I ever made a ham.(had to ask other shoppers what to buy...shank or butt? Shank won!) Excellent recipe even though I used brown sugar instead of the syrup and omitted the cloves(hate cloves..yuk). Will definitely make this again! 03/11/2011 REALLY good glaze. The husband was so worried about me trying my own glaze instead of using a pre-glazed ham but one bite was all it took to calm his fears. I got a spiral cut ham and this made a delicious, light glaze that was wonderful on the outside but not so strong that it overpowered the meat. Followed reviewer's advice to use brown sugar instead of corn syrup and put the ham in an oven bag for easier glazing and clean up. WOW! Camille Maroon Ven Blk Texas Cowboy Genevieve Saunders sly23 Pat Carrie Magill Amanda Jean Kristin Cather 10 of 93 Honey Glazed Ham 6MOUTHS 11 of 93 Honey Glazed Ham Carrie Elizabeth 12 of 93 Honey Glazed Ham stringali 13 of 93 Honey Glazed Ham stringali 14 of 93 Honey Glazed Ham Poe Limkul 15 of 93 Honey Glazed Ham leanna 16 of 93 Honey Glazed Ham Sarah Julia 17 of 93 Honey Glazed Ham MissBell 18 of 93 Honey Glazed Ham Tom Mayfield 19 of 93 Honey Glazed Ham Jeff Sargus 20 of 93 Honey Glazed Ham Amanda F Campbell 09/24/2007 This was wonderful!!!! I used a 6 pound double smoked, fully cooked picnic ham and put it in the slow cooker with 1/2 the amount of water in the recipe. I cooked it on low for 8 hours. 2 hours before the time was up I removed the drippings, skimmed the fat of the top and added the honey and brown sugar and cloves. I did not use liquid smoke or worchestershire sauce. I actually doubled the amount of glaze as I had two cups of drippings and didn't see the sense in wasting them. I poured it back over the ham and let it cook for an hour and a half. I then turned the crock setting to high and removed the lid and basted the ham cooked for half an hour more and pulled the ham out to rest. I then took the drippings and boiled them on the stovetop gently to reduce. I served this with baked root vegetables, a salad and some steamed green beans and the glaze reduction on the side which was excellent for adding onto the root veggies and the ham. Everyone loved the ham and I have only enough left to make a casserole with! 04/26/2006 If I could give more stars than 5, I would. This ham was amazing! It was so tender, I could not pick it up out of the pan without it completely falling apart! Here's some secrets that I did. First, I used a 8-pound smoked picnic ham rather than a shank ham. I put it in a dutch oven without a rack. I put the water in as directed. I PUT THE HAM IN FAT SIDE UP! This allowed for the fat to penetrate and "baste" the ham while cooking. I put the lid on it and forgot about it for 7 hours (1 hour per pound) at 275 degrees. Then I poured all of the liquid out, glazed the ham, anc baked it for another hour. I will definitely make this again. It was a hit with my husband who is always looking for that meat to fall off the bone. Now if only I could make a roast this tender....;-) 03/25/2007 Wow.. This was AMAZING! I even used a small, boneless, presliced, already cooked ham and it was still Amazing! I just cooked it in the water for an hour to get some of the juices in the water and than I followed the directions for the glaze exactly like it's stated and than poured it over the slices and covered it and cooked it for another hour.... and like another poster said the meat that was submurged at the bottom of the pan was the best... We were all fighting over those slices! This is definatly a keeper and I can't wait to try it at Easter w/ a real ham. THANKS! 04/12/2007 This ham was so good it turned out extremely tender. I used a fully cooked 18lb ham for easter. Put it in the oven with the water and let it cook slow for about 3 and a half hours. I didn't debone it but cut a checkerboard pattern on the top of the ham and poured the glaze over. returned the ham to the oven for another half hour and sliced. So good everyone had compliments. 01/01/2007 This was awesome! We did a ham for New Year's and I actually did this in my slow cooker. I put the ham in cooked for about 5 hours on high then added the glaze and cooked for 1 1/2 hours on low. The only problem I had was trying to figure out how to get it out of my crock pot! The sauce smells and looks a little weird when you mix it up and I was leery because I'm used to the regular honey/brown sugar glaze but once it's had time to cook on the ham it's perfect. I made this with the "potato casserole" (recipe submitted by JeremyBeeler - also a five star recipe... just don't check the nutrition information!)which I've made from time to time over the years and green beans with almonds. 04/17/2006 I just made this for Easter and everyone loved it. It was a tad sweet for my taste but that's just me. It was the first time I've made a ham and didn't realize how much fat is on a shank ham so when I pulled it out of the oven after 8 hours I was shocked at how little meat was left after removing the fat. I had a 10 lb ham and was planning to feed 13 people. What was left was not enough to do that so I had to grill 6 chicken breasts and we ate every bit of both. It was easy though and a hit so I will make it again with the knowledge that I need about 1 lb per person. 10/16/2003 Very good. I cooked it for Easter for a family of die-hard baked ham (the 60.00-specialty store kind) fans. It was a big hit from waking up in the morning to the delicious smell (cooked over night). It fell off the bone. I will say I was nervous baking my own ham but it was worth it. The ham was different than any store bought ham I had ever had. Thanks for a great easy recipe. I will make it again and I won't wait until next Easter. 04/09/2007 Used this recipe with a precooked spiral sliced 9lb. ham. As suggested I cooked for 1 hour on 250 degrees then followed the recipe pouring the glaze over the ham. I patted some brown sugar over the top but that's just my preference. It cooked for about 2 hrs more and was done and delicious. Thanks! 12/24/2011 First, let me say this: I am a NON-HAM person. With that being said, my boyfriend said "Hey, let's cook ham for Christmas Eve". Here's is what we did: We used an 18 lb supermarket bone-in precooked ham. We cooked it for 3 1/2 hours at 275 degrees in water (about 2 inches in the roasting pan), tightly covered in foil. We took the ham out of the over, kept 1 cup of the "ham water" to add to the glaze recipe (made exactly as directed) and poured out the remainder of the "ham water." We DID NOT remove the bone. The ham was recovered tightly with the foil, returned to the oven (still at 275 degrees) and cooked for 30 more minutes. When finished, it was AMAZING! The meat literally fell from the bone. We stood at the stove, peeled pieces of the ham off, dipped the pieces in the "glaze water" at the bottom of the pan, and looked at each other with big, goofy smiles. My boyfriend (who IS a Ham Person) thought it was fantastic, but would have liked the glaze to be a bit thicker--maybe not add the "ham water" but brush the ham with the glaze, as is? Maybe use a thickener like cornstarch? He wasn't sure. Needless to say, I have become a "Ham Convert", thanks to this recipe. McMommy Piano Chef Rock lobster BROUNYDGLR1 OkinawanPrincess idahodriftboater Carrie Magill Lori Dave Z. Photo Courtesy: Vicuschka/MomentGetty Images Holiday meals are a time to catch up with loved ones, celebrate the warmth of the season and prepare recipes, both old and new. One iconic staple of the holiday season? The brown sugar glazed ham. Sure, the holidays have come and gone, but that kind of fun — and flavor — doesn't need to be a Christmas-only kind of deal. Following that line of thought, we've rounded up a few excellent brown sugar glazed ham recipes for all diets, skill levels, flavor preferences and times of the year. Enjoy! This delicious recipe from Betty Crocker keeps things simple — and classic. Without a doubt, the vinegar-based brown sugar glaze's perfectly balanced combination of flavors will keep you licking your lips long after you've cleared your plate. Another pro? Prepping for this recipe requires minimal effort. Photo Courtesy: Betty Crocker A little while before the ham is fully cooked, you'll prepare the brown sugar and mustard ham glaze, apply it to the exterior of the ham and let the whole thing cook for another 20 minutes. A lack of prep time certainly doesn't mean a lack of flavor, though. With a four-and-a-half star ranking, this recipe is sure to please fans of the dish, all while tasting homemade. As anyone who hosts guests for the holidays (or simply enjoys the thrill of holiday decorating) knows, presentation is just as important as the cooking itself. This classy Lenox Holiday Serving Platter is sure to make your meals a bit at any festive gathering. And the platter is dishwasher-safe, which means you won't be left scrubbing off that brown sugar glaze residue after the party's over. Trying a recipe for the first time can be daunting, especially if you don't find yourself in the kitchen very often. This is especially true when you're attempting a meal as well-known as brown sugar glazed ham. If you aren't savvy in the kitchen, fear not. The folks at The Kitchn put together a recipe that really takes the pressure off. Photo Courtesy: The Kitchn Although there's a decent amount of ingredients, don't be intimidated; each one adds to the ham's flavor profile — and the instructions are laid out in an easy-to-follow way. So what's in the mix? Light brown sugar, honey, Dijon mustard, butter and apple cider vinegar. In other words, it'll turn out delicious no matter what. Plus, it's likely you have many of these common ingredients on hand already. Like most brown sugar glaze recipes, this dish calls for you to spread the glaze over the ham during the cooking process. One of the easiest ways to accomplish this — without making a mess or wasting a batch of glaze — is by applying the glaze with a basting brush. This basting and pastry brush from OXO is an excellent choice for this specific recipe. The silicone handle ensures that the sticky glaze sauce won't pry the brush out of your hand while you're applying it to your meat. The bristles are also spaced for even application and fully heat resistant up to 600 degrees, so you won't have to worry about any bristles falling out or melting while you apply glaze to the fresh out-of-the-oven ham. While brown sugar ham is known for its sugary outer glaze, not everyone has that same sweet tooth. For a refreshing twist on this dish, a bit of tang is the perfect solution. This recipe from All Recipes calls for dark brown sugar, pineapple juice, honey, Dijon mustard, orange juice, orange zest and cloves. Unique, right? Photo Courtesy: kajakiki/E+/Getty Images Boiling these ingredients together creates a semi-sweet, semi-tangy reduction to coat your ham with during its cooking cycle. This recipe does require more hands-on preparation time than others on our list, namely because you need to glaze the ham a few times once it's back in the oven. Still, all that extra work only makes for an even more stunning flavor. Once this honey ham is ready to serve, you'll want to make sure you have the proper knife to avoid any carving mishaps. This MAIRICO Ultra Sharp Carving Knife can help you look like a pro in no time. Unsurprisingly, the long blade makes this knife ideal for cutting through large roasts, such as hams, turkeys and briskets. With an ergonomic grip and built-to-last durability, this carving knife will be slicing and dicing your favorite roasts for years to come. Although the holidays are filled with yummy meals and dishes, those who are trying to maintain a healthier diet are often forced to choose between something that fits their meal plan and what's truly delicious. Fortunately, this brown sugar glazed ham recipe from This Mom's Menu takes health-aware diners into account. This keto variation doesn't add any additional sugars or carbohydrates to the plate. Photo Courtesy: This Mom's Menu Instead, the glaze recipe calls for brown sugar substitute, apple cider vinegar, cinnamon, ground cloves, nutmeg and Dijon mustard, all of which combine to create a tasty, artificial sugar-free mixture. You won't be able to tell the difference between this healthy variant and the real deal. Pro tip: Since this recipe requires no added sugar, that also means seeking out a ham that isn't already cured in sugar. When it comes to cutting these no-sugar hams, many of which still have a bone, a ham stand is a must-buy. This wooden ham stand from Jamonprive can help you navigate chopping, slicing and prepping your holiday ham. With iron fittings and nail heads to secure your ham in place, this handy contraption takes the grunt work out of trying to slice up a bone-in ham.

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