**Carved Honey Ham**

RECIPE



**INGREDIENTS**

* 1 Farmland Pit Carving Ham
* 2 cups water
* 1 cup honey
* ½ cup brown sugar
* 1 tsp ground cloves
* ½ tsp ground mustard
* Optional Ingredients:

whole cloves

**DIRECTIONS**

1. Pre heat oven to 325 degrees.
2. If under a time restraint, cut the ham in half lengthwise.
3. Score the ham making diamond cuts ½ inch deep.
4. Place the whole roast or the halves in a well-greased foil lined baking pan.
5. Add water to pan.
6. In a bowl combine the honey, brown sugar, ground cloves and mustard; pour over ham.
7. Bake, uncovered till thermometer reads 140o, basting with pan juices often. Add additional water to pan if necessary.

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| **Prep Time:** 20 minutes | **Cook Time:** 35 minutes | **Total Time:** 65 minutes | **Yield:** 50 servings |