Brown Sugar Glazed Ham

Ingredients

- **10 pound bone-in ham**
- **1 cup unsalted chicken stock**
- **½ cup pineapple juice**
- **For the glaze:**
- **¾ cup packed light brown sugar**
- **¼ cup pineapple juice**
- **½ cup yellow mustard**
- **1 teaspoon garlic powder**
- **1 teaspoon onion powder**
- **½ teaspoon ground cloves**

Directions

1. Preheat the oven to 325°F. Take a large piece of foil and make it into a ring, place it in the middle of your roasting pan, and set aside.
2. Remove any fat from the 10 pound bone-in ham, if desired. Keeping some on helps keep the ham moist. Place the ham, cut side down onto the tin foil ring.
3. Score all over the outside of the ham into a diamond-shaped pattern.
4. Mix 1 cup unsalted chicken stock and 1/2 cup pineapple juice together, and pour this into the roasting pan.
5. In a small bowl, stir together ¾ cup packed light brown sugar, 1/4 cup pineapple juice, ½ cup yellow mustard, 1 teaspoon garlic powder, 1 teaspoon onion powder and ½ teaspoon ground cloves until combined.
6. Brush ⅓ of this glaze all over the ham.
7. Cover the pan, not touching the ham, with a large piece of foil. You may need two overlapping pieces of foil to fit. Bake for an hour and a half to two hours until an internal temperature reaches 110°F.
8. Remove the foil and turn the oven up to 375°F. Brush half of the remaining glaze all over the ham. Bake an additional 20-30 minutes until the internal temperature reaches 130°F.
9. Turn the broiler on low. Brush the ham with the remaining glaze and broil until the glaze becomes bubbly and caramelizes on the outside of the ham. Make sure to keep an eye on it, so it doesn't burn.
10. Remove from the oven and let the ham rest for 20 minutes before slicing. Do not skip this step!
11. Serve with the drippings as a quick, delicious sauce over the ham slices if desired.