Best Baked Ham with Brown Sugar Glaze

Ingredients

- 1 (10-lb.)fully cooked whole ham (boneless or bone-in)
- 1/2 c. packed brown sugar
- 1/4 c. Dijon mustard
- 1 tbsp. apple cider vinegar
- 2 c. apple cider

Directions

1. Preheat oven to 325º. Place ham on a roasting rack set in a roasting pan and diagonally score. Cover with foil and bake until warmed throughout, 2 1/2 to 3 hours.
2. During the last 45 minutes of cooking, make glaze: In a small saucepan over low heat, whisk together brown sugar, dijon, apple cider vinegar, and apple cider. Simmer until reduced by half, then brush glaze on ham every 10 minutes or so.
3. Remove ham from oven and let rest 15 minutes, then transfer to a serving platter with apples and thyme.