



TIPSY FOODS

COOK A LITTLE TIPSY

Honey Mustard Glazed Ham

Serve up this epic Honey Mustard Ham at your next gathering and watch how quickly it disappears.

Can be cooked on grill or in oven.

Ingredients

1 spiral sliced ham bone in
1 bottle [Tippy Foods Honey Mustard BBQ Sauce](#)
Baking pan large enough to fit ham
Aluminum foil

Instructions

1. Remove ham from refrigerator and let sit for 2 to 3 hours prior to cooking.
2. Heat grill or oven to 300 degrees.
3. Place ham in baking pan and with a fork slightly separate the spiral cut so the sauce can penetrate.
4. Pour the Honey Mustard BBQ sauce over the ham generously.
5. Cover with aluminum foil and place on grill or in oven.
6. Cook for 2 hours.
7. Remove from grill or oven and let stand for 10 minutes.
8. Serve and enjoy.