



Soy Sauce Glazed Ham

Author: Vadim Rachok

Category: Dinner, Family Dinners

This honey-glazed ham has a flavor that's quite similar to the famous honey-baked ham, but it comes with a much lower price. You don't need to deal with holiday crowds to enjoy it either. You can even purchase this ham pre-sliced, making it more convenient and similar to the original. Believe me, it's delicious! I usually prepare it in the kitchen while working on the rest of the meal, so I don't forget to baste it.

glazed ham recipe

Prep Time:

5 mins

Cook Time:

30 mins

Total Time:

35 mins

Servings:

4

The ingredients you need

18 ounces (500 g) pork ham

3,5 ounces (100 g) soy sauce

0,7 ounces (20 g) sugar

1 sprig rosemary

1 ounce (30 g) butter

0,5 pc chili

salt

pepper

Let's start !

1

Glaze: Stir together the soy sauce, sugar, butter, chili, and rosemary.

2

Preheat a saucepan and cook the glaze over low heat for 20-30 minutes until thick.

3

Place the ham on the foil and brush with the glaze.

4

Preheat the oven to 356 degrees F (180 degrees C) and bake the ham for 8 minutes.

5

Remove the ham, brush it again, and return to the oven for 8 minutes.

6

Remove it again, brush it, and put it back in the oven for another 8 minutes. The ham should have a dark golden color.

7

Slice and serve.