

# Glazed Ham

Natural sweetness and color from pure malt and white grain ingredients

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
Ready to Eat Ham	5 lbs	2268	69.5
Cloves (whole)	1/4 cup	28.5	0.9
<b>BriesSweet™</b>			
<b>White Grain Sorghum Extract 60DE</b>	<b>2 cups</b>	<b>750</b>	<b>23</b>
<b>Maltoferm® 10000 Very Dark</b>	<b>1/4 cup</b>	<b>65</b>	<b>2</b>
Butter	2/3 cup	150	4.6

## Method

1. Preheat oven to 325°F.
2. Score ham and stud with the whole cloves. Place ham in foil lined pan.
3. In the top half of a double broiler, heat the malt extract, sorghum extract and butter.
4. Keep glaze warm while baking ham.
5. Brush glaze over ham and bake for 1 hour and 15 minutes.
6. Baste ham every 10-15 minutes with the glaze.
7. During the last 5 minutes of baking turn on broiler to caramelize glaze.
8. Remove from oven and let sit a few minutes before serving.

