



Bourbon Maple Balsamic Glazed Ham

Description



The glaze is the secret to the Best Ham ever! The Bourbon Maple Balsamic Vinegar adds such wonderful flavor. Our family loves this ham for all the holidays!

Ingredients:

- 6-8 lb. ham, fully cooked
- 1/2 C. brown sugar
- 2 1/2 T. The Olive Tap's [Bourbon Maple Balsamic Vinegar](#)

- 1 1/2 T. Dijon mustard

Directions:

1. Preheat the oven to 325 degrees. If the ham is not spiral cut, score it in a diamond pattern about 1/8 inch deep.
2. Place the ham in a large roasting pan with a rack, (or on a foil lined baking sheet), tent it with foil to keep it moist, and roast it for 45-50 minutes.
3. While the ham is roasting, combine the brown sugar, Bourbon Maple Balsamic Vinegar and mustard in a small bowl and set aside.
4. Remove the ham from the oven and remove the foil. Baste generously with about 1/4 of the glaze.
5. Return the ham to the oven and continue to roast, brushing with the remaining glaze every 10 minutes until it is deep brown and glazed. Let it rest for about 15 minutes before slicing.

Recipe adaptation by Angie, Colorado Springs

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/bourbon-maple-balsamic-glazed-ham/>

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Date

06/01/2025