

Betty's Spiral-Sliced Ham with Brown Sugar Crumb Glaze



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In this video, Betty demonstrates how to make Spiral-Sliced Ham with Brown Sugar Crumb Glaze. The glaze is a recipe that has been in my family for year, and we use it for glazing country hams.

Ingredients:

- 1 baked, ready-to-eat spiral ham (I used a 7.5 pound Hormel ham.)
- 2 cups Ritz cracker crumbs
- 1 cup light brown sugar

Choose a baking pan or dish that is large enough for your spiral-sliced ham and is 2 to 3 inches high. Line the pan or dish with aluminum foil, being careful not to tear any holes in the aluminum foil. Open the spiral sliced ham and place it flat side down, along with any juices the package may contain. In a small bowl mix 2 cups Ritz cracker crumbs and 1 cup brown sugar. (You can get by with $\frac{1}{2}$ of this mixture, but this will give you plenty.) Place as much of the cracker/brown sugar mixture as you like on the ham, and pat well to get it to stick. Cover the top of the ham with a separate piece of aluminum foil, to insure full coverage. Bring up the outer pieces of foil and seal as well as possible. Place in a 325 degree (F) oven and bake for 90 minutes (1 $\frac{1}{2}$ hours). Bring the ham out of the oven and remove the top piece of foil. Spread the rest of the foil away from the ham. Place the ham back in the oven to brown the glaze, about 15 minutes to $\frac{1}{2}$ hour. Remove ham from oven and place on a large serving platter, making the spiral slices available for serving. Serve immediately. This is a wonderful entrée to grace your holiday table. I hope you enjoy the recipe and technique! --Betty ☐