



Brown Sugar Glazed Pineapple Ham Recipe

A Sweet and Salty Memory

I first had a ham like this at my friend Alani's potluck. She was from Hawaii. The sweet pineapple with the salty ham was a surprise. I still smile thinking about it.

That first bite made my eyes go wide. The flavors danced together. It taught me that food can be a happy adventure. This matters because trying new things brings joy.

Getting Your Ham Ready

First, get your big roasting pan. Place your ham right in the middle.

Doesn't that ham look cozy already?

Now, make the magic glaze. Whisk the pineapple juice, brown sugar, syrup, and mustard. It will smell like a sweet, tangy dream. I always sneak a little taste.

The Fun Decorating Part

Poke the cloves into the ham. They add a warm, gentle spice. Then, lay the pineapple rings on top.

Secure each ring with a cherry and a toothpick. It looks so pretty! This makes the meal feel special. That matters for a family gathering.

What's your favorite way to make a meal look festive? Do you add a special touch?

A Lesson in Patience

While it bakes, you must baste it often. This means spooning the juices over the ham. It keeps everything moist and tasty.

My grandson once asked why we couldn't just eat it right away. Good things take time. This is true for food and for life. Waiting makes the result even better.

Fun fact: The cloves were once used as a natural food preservative.

The Big Finale

When it's done, the ham will be golden brown. The smell will fill your whole house. It's a smell of love and good times.

Let it rest a bit before you slice it. Serve it with the pineapple and cherries on the side. Everyone can build their perfect plate.

What side dish do you think goes best with a glazed ham? I'd love to hear your ideas.

Your Turn in the Kitchen

This recipe is wonderful for a big family dinner. It feels like a celebration. I hope you give it a try.

Cooking for others is a way to share your heart. That is the most important ingredient of all. It always has been.

If you make this, come back and tell me all about it. What did your family think?



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Ingredients:

Ingredient	Amount	Notes
boneless ham	8-9 pound	
pineapple juice	3/4 cup	reserved from the rings
light brown sugar	3/4 cup	more for a thicker glaze
maple syrup	1/4 cup	
smooth Dijon mustard	2 teaspoons	
whole cloves	20	
pineapple rings	20 ounce can (10-12 rings)	reserve juice
maraschino cherries	10-12	

My Famous Glazed Pineapple Ham

This ham recipe is my favorite for big family dinners. It always reminds me of my grandson's wide eyes when it comes out of the oven. The sweet smell fills the whole house. It feels like a warm hug. Doesn't that smell amazing?

See also PB&J Overnight Oats

Now, let's get that beautiful ham ready. It is easier than you think. Just follow these simple steps with me.

Step 1: First, turn your oven on to 300°F. Place your big ham right in its roasting pan. I like to use a pan with high sides. This keeps all the lovely juices from spilling over.

Step 2: Grab a small bowl for the glaze. Whisk the pineapple juice, brown sugar, and maple syrup together. Add that little bit of mustard too. It makes the flavor just perfect. (A hard-learned tip: measure your brown sugar carefully. Too much makes the glaze too thick.)

Step 3: Now, poke the cloves into the top of the ham. Space them out nicely. They give the ham such a warm, cozy flavor. My husband used to call them “flavor fairy dust.” I still laugh at that.

Step 4: This is the fun part. Arrange the pineapple rings on the ham. Place a cherry in the middle of each one. Use a toothpick to hold them on. It looks so cheerful, like a party ham!

Step 5: Pour some of your glaze over the ham. You will do this many times while it cooks. This makes the ham juicy and sweet all the way through. **What's your favorite part of a big family dinner? Share below!**

Step 6: Bake your ham for about two and a half hours. Remember to baste it every twenty minutes. The ham is done when a thermometer says 145°F. The waiting is the hardest part.

Step 7: Take the ham out of the oven. Oh, it looks so golden and pretty. You can show it off just like this. Everyone will gather around to see it.

Step 8: Time to serve. Take off the pineapple, cherries, and toothpicks. Throw away the cloves and picks. Slice the ham and brush it with the last of the glaze. Serve the pineapple and cherries on the side.

Cook Time: 2 hours 30 minutes

Total Time: 2 hours 50 minutes

Yield: 12 servings

Category: Dinner, Holiday

Three Tasty Twists to Try

This recipe is wonderful as it is. But you can also play with it. Here are a few fun ideas for next time. They are all so simple.

Spicy Aloha: Add a spoonful of sriracha to the glaze. It gives a nice little kick. Sweet and spicy is a great pair.

See also [Spicy Peri Peri Grilled Chicken](#)

Orange Dream: Use orange juice instead of pineapple juice. The citrus smell is so sunny. It brightens up a cloudy day.

Ginger Zing: Mix a teaspoon of grated fresh ginger into the glaze. It makes everything taste fresh and new. My neighbor taught me that one.

Which one would you try first? Comment below!

What to Serve With Your Ham

A ham this special needs good friends on the plate. I always make a big, creamy Hawaiian macaroni salad. It is cool and tangy. Some buttery dinner rolls are a must for soaking up the glaze.

For a drink, a crisp apple cider is lovely. The grown-ups might like a cold glass of white wine. It cuts through the sweetness nicely.

So, what will you put on your plate tonight? **Which would you choose tonight?**



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Keeping Your Ham Tasty for Later

Let's talk about saving your lovely ham. First, let it cool completely. Then store it in a sealed container in the fridge. It will stay good for three to four days.

You can freeze slices for up to two months. Wrap them tightly in foil first. I once froze a whole batch for my grandson's visit. He was so happy to have a ready-made feast.

To reheat, place slices in a baking dish. Add a splash of water to keep it moist. Cover with foil and warm it in a 325°F oven. This keeps the ham from drying out.

Batch cooking like this saves you time. It also means a delicious meal is always close by. This matters on busy days when you are tired. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Ham Troubles

Sometimes the glaze can burn. If this happens, just tent the ham with foil. I remember when I burned my first glaze. The foil trick saved our dinner completely.

Is your glaze too thin? Let it simmer on the stove for a bit. It will thicken up nicely. This gives you a richer, more flavorful coating.

The ham might not be juicy. The key is to baste it every twenty minutes. This little step makes a world of difference. It ensures every bite is moist and tasty.

Fixing small problems builds your cooking confidence. It also makes the food taste much better. Understanding why things happen is so helpful. **Which of these problems have you run into before?**

Your Ham Questions Answered

Q: Can I make this gluten-free? A: Yes! Just check your mustard and syrup labels. Most are naturally gluten-free.

Q: Can I prepare it ahead of time? A: You can make the glaze a day early. Keep it in a jar in the fridge.

See also Crispy Air Fryer Ranch Chicken Sandwich Recipe

Q: What if I don't have maple syrup? A: Honey is a wonderful swap. It will taste just as sweet and lovely.

Q: Can I make a smaller ham? A: Of course. Just cut the glaze recipe in half. The cooking time will be less too.

Q: Are the cloves necessary? A: No, they add a warm spice. But your ham will still be delicious without them. *Fun fact: Cloves were once used to preserve food!* **Which tip will you try first?**

Thank You for Cooking With Me

I hope you love making this special ham. It always reminds me of family gatherings. My table felt so full of love and laughter.

I would be thrilled to see your creation. Your beautiful table inspires me too. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!



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—Elowen Thorn.

You need to try this!



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Brown Sugar Glazed Pineapple Ham Recipe

Author: Elowen Thorn

Cooking Method:[Baking](#)



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Cuisine:[American Hawaiian](#)



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Courses:[Main](#)



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Difficulty: **Beginner**

Prep time: **20 minutes**

Cook time: **2 minutes**

Rest time:



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Total time: **2 minutes**



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Servings: **12 servings**

Calories: **565 kcal**

Best Season: Summer

Description

Hawaiian macaroni salad is creamy, sweet, and tangy with soft pasta

and a simple mayo dressing. This easy side dish works great for BBQs, potlucks, and family dinners.

Ingredients

- 8-9 pound boneless ham
- 3/4 cup pineapple juice (, reserved from the rings)
- 3/4 cup light brown sugar (, more for a thicker glaze)
- 1/4 cup maple syrup
- 2 teaspoons smooth Dijon mustard
- 20 whole cloves
- 20 ounce can pineapple rings (10-12 pineapple rings) (, reserve juice)
- 10-12 maraschino cherries

Instructions

1. Preheat the oven to 300°F. Place the 8-9 pound boneless ham in a large, high-sided roasting pan.
2. In a small bowl, whisk together the reserved 3/4 cup pineapple juice, 3/4 cup light brown sugar, 1/4 cup maple syrup and 2 teaspoons smooth Dijon mustard. Set aside.
3. Poke the 20 whole cloves into the ham at equal intervals.
4. Arrange the 20 ounce can pineapple rings (10-12 pineapple rings) of the top of the ham, securing them with 10-12 maraschino cherries and a toothpick in the center.
5. Baste the ham once with liquid (you'll baste throughout cooking).
6. Bake uncovered for 2 hours and 30 minutes, basting every 20 minutes. Internal temperature should reach 145°F.
7. Remove the ham from the oven. At this time you can "display" your pretty ham or go ahead and prepare it for serving.

8. To prepare for serving, remove the pineapple slices, cherries and cloves. Discard the cloves and toothpicks. Slice the ham and the baste slices with the remaining basting liquid and then serve with the pineapple and cherries on the side.

Notes

If you've tried this recipe, come back and let us know how it was in the comments or ratings.

Keywords:Ham, Pineapple, Brown Sugar, Glaze, Holiday