



Mustard Brown Sugar Glazed Baked Ham

The First Bite That Hooked Me

The smell hit me first—caramelized sugar, sharp mustard, and rosemary dancing in the air. My aunt's holiday table held a glazed ham, its edges crisp and glistening. One bite, and the sweet-salty crunch gave way to tender, smoky meat. **Ever wondered how you could turn a simple ham into something unforgettable?** That moment made me chase the perfect balance of flavors. Now, I want you to taste that magic too.

My Messy (But Delicious) First Try

My first ham was a comedy of errors. I forgot to tie the slices, so they flopped like a fanned deck of cards. The glaze pooled at the bottom, but

I salvaged it with frantic basting. **Home cooking isn't about perfection—it's about the stories we tell later.** That ham still vanished faster than my dignity. What's your funniest kitchen fail? Share below!

Why This Glaze Works

- The brown sugar melts into a sticky crust, sealing in juices. • Mustard's tang cuts through the richness, keeping each bite bright.

Which flavor combo surprises you most—sweet maple or herby rosemary? Try tweaking the spices next time. Your taste buds will thank you.

A Slice of History

Glazed hams trace back to Europe, where sugar was a luxury. Colonial Americans swapped honey for maple syrup, making it their own. *Did you know spiral slicing started in the 1950s for easy serving?* Today, it's a holiday staple—simple, hearty, and full of tradition. What's your family's must-have centerpiece dish? Tell us in the comments!



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Ingredients:

Ingredient	Amount	Notes
Bone-in spiral sliced ham	8-10 pound	
Real maple syrup	1/2 cup	
Brown sugar	1/2 cup	
Coarse-grained mustard	3 tablespoons	
Fresh rosemary	1 tablespoon	Finely chopped
Coarse Kosher salt	1 teaspoon	
Ground allspice	1/2 teaspoon	

How to Make Mustard Brown Sugar Glazed Baked Ham

Step 1

See also Irresistible Slow Cooker Hamburger Hash: A Family Favorite

Preheat your oven to 350°F. Grab a big baking dish for your ham. Cover it with foil to keep it juicy. Bake for 30 minutes to warm it through.

Step 2 Mix maple syrup, brown sugar, mustard, rosemary, salt, and allspice. Whisk until smooth. This glaze will add sweet and tangy flavor. (Hard-learned tip: Tie kitchen twine around the ham if slices won't stay put.)

Step 3 Uncover the ham and brush glaze between slices. Coat the top too. Return to the oven, uncovered, for 45 minutes. The glaze will caramelize into a sticky, golden crust. **Step 4** Pull the ham out and let it rest. Serve it warm for the best taste. Leftovers make great sandwiches or omelet fillings. **What's your go-to holiday ham glaze? Share below!** **Cook Time:** 1 hour 15 minutes **Total Time:** 1 hour 30 minutes **Yield:** 12-14 servings **Category:** Dinner, Holiday

3 Fun Twists on This Ham

Spicy Kick Add a teaspoon of cayenne to the glaze. It balances the sweetness with heat. Perfect for those who love bold flavors. **Apple**

Cider Twist Swap maple syrup for reduced apple cider. Adds a fruity, autumn vibe. Pair with roasted squash for a cozy meal. **Honey**

Mustard Swap Use honey instead of brown sugar. Lighter but still delicious. Great for a springtime brunch. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Glazed Ham

Pair it with creamy mashed potatoes and green beans. Add a crisp salad for freshness. *Fun fact: Ham and potatoes are a classic duo for a reason.* For drinks, try sparkling cider or a dry Riesling. Both cut through the richness. Non-alcoholic? Iced tea with lemon works too.

See also Crispy Baked Caesar Chicken

Which would you choose tonight—Riesling or cider?



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Storing and Reheating Your Ham

Leftover ham stays fresh in the fridge for 3-4 days. Use airtight containers to lock in flavor. For longer storage, freeze slices in ziplock bags for up to 2 months. *Fun fact: My grandkids sneak frozen ham slices as snacks!* Reheat in the oven at 325°F with a splash of water to keep it moist. Batch-cook tip: Double the glaze and freeze half for future meals. Why this matters: Proper storage keeps your ham juicy and safe to eat. What's your go-to way to use leftovers—sandwiches or omelets?

Troubleshooting Your Glazed Ham

Issue 1: Ham drying out? Baste every 15 minutes and cover loosely with foil. Issue 2: Glaze too thin? Simmer it on the stove for 5 minutes to thicken. Issue 3: Slices falling apart? Tie the ham with kitchen twine before baking. Why this matters: Small fixes save your meal from stress. Last Easter, my neighbor forgot to tie hers—ended up with ham “confetti!” Ever had a kitchen disaster that turned out okay? Share below!

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free mustard and check your maple syrup label. **Q: How far ahead can I prep the glaze?** A: Make it 2 days early—store in the fridge until ready to use. **Q: What's a good brown sugar swap?** A: Honey works, but reduce maple syrup to avoid overpowering sweetness. **Q: Can I halve the recipe for a smaller ham?** A: Absolutely. Just adjust baking time—about 15 minutes per pound. **Q: Is the salt adjustable?**

See also Quick Sweet-Spicy Sesame Chicken Bites

A: Skip extra salt if your ham is pre-sliced and cured.

Let's See Your Creations!

Nothing makes me happier than seeing your tables filled with this sweet-savory ham. **Tag @SavoryDiscovery on Pinterest** so I can cheer you on. Your twists inspire me—maybe I'll borrow your ideas next holiday! Happy cooking! —Elowen Thorn.



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Mustard Brown Sugar Glazed Baked Ham

Author: Elowen Thorn



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Cooking Method:[Baking](#)



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Cuisine:[American](#)



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Courses: [Main](#)

Difficulty: **Beginner**



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Prep time: **10 minutes**

Cook time:**1 hour 15 minutes**



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Rest time:

Total time: **1 hour 25 minutes**



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Servings: **10 servings**



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Calories: **1123 kcal**



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Best Season:**Summer**

Description

A deliciously sweet and savory baked ham with a mustard and brown

sugar glaze.

Ingredients

- 8-10 pound bone-in spiral sliced ham
- 1/2 cup real maple syrup
- 1/2 cup brown sugar
- 3 tablespoons coarse-grained mustard
- 1 tablespoon fresh rosemary, finely chopped
- 1 teaspoon coarse Kosher salt
- 1/2 teaspoon ground allspice

Instructions

1. Preheat oven to 350 degrees.
2. Place ham in a large baking dish, cover with aluminum foil and bake for 30 minutes.
3. In a small mixing bowl, whisk together real maple syrup, brown sugar, coarse-grain mustard, fresh rosemary, Kosher salt and allspice.
4. Remove and uncover. Baste between each ham slice and over the top with all basting liquid. If your ham slices are having trouble staying up see my tip above for tying your ham.
5. Return to oven, uncovered for 45 minutes.
6. Remove and serve immediately.

Notes

If you've tried this recipe, come back and let us know how it was!

Keywords:Ham, Mustard, Brown Sugar, Baked, Holiday