

Easy Honey-glazed Ham

Total time **70 mins** 10 mins preparation time **60 mins** cooking time

Nutritional facts (per portion):
1873 kJ / 448 kcal

Fat: **21.2 g** Protein: **35.8 g**
Carbohydrates: **30.4 g**

INGREDIENTS

4 portion(s)

700 g cured ham joint with skin
150 g honey
60 g butter
3 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)
15 cloves

PREPARATION

Step 1

Preheat the oven to 165 °C.

Step 2

Score the skin of the ham in a diamond pattern and place it in a baking dish. Insert the cloves into the scored ham.

Step 3

Melt the butter and mix this together with the honey and Kikkoman soy sauce.

Step 4

Bake the ham in the baking dish for approx. 35 minutes, reapplying the marinade a couple of times.

Step 5

Finally, turn the oven up to 200 °C to give the ham a little more colour.