

Juicy Baked Ham

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Ingredients

1 (12 fluid ounce) can or bottle beer
1/2 teaspoon unpacked brown sugar
2 tablespoons Dijon mustard
1 (8 pound) bone-in smoked ham

Directions

Preheat oven to 400 degrees F (200 degrees C).

Whisk beer, brown sugar, and Dijon mustard together in a bowl.

Place ham cut side up in a large roasting pan; pour beer mixture over ham.

Bake in the preheated oven until ham begins to brown, about 15 minutes, basting 4 to 5 times.

Reduce oven temperature to 350 degrees F (175 degrees C). Cover roasting pan with lid or aluminum foil.

Continue to bake until ham is heated through, about 90 minutes more, basting frequently.

Remove lid and bake until ham is well browned, about 15 minutes more. Allow ham to rest for 10 to 15 minutes before carving.