

CopyCat Cracker Barrel Sugar Cured Ham

Ingredients

12 cups water

4 lb. pine honey ham log, 3 to 4 lb for boneless, 6 to 7 lb for bone-in, pre cooked

2 lb granulated sugar

1 lb brown sugar

8 oz honey

4 oz orange juice concentrate

$\frac{1}{4}$ cup Dijon mustard

Directions

Dissolve the sugar in warm water and let it cool down.

Score your ham with your preferred pattern if needed then submerge your ham with the brine. Cover and set aside in a chilled area for 48 hours.

Preheat your oven the next day to 325 degrees F then line a baking sheet with foil and place a roasting rack on top.

Place your ham onto the roasting rack, then roast until the internal temperature of the ham reads 135 to 140 degrees F about $1\frac{1}{2}$ to $2\frac{1}{4}$ hours for bone-in or 45 mins to $1\frac{1}{2}$ hours for boneless.

In a large bowl, combine brown sugar, honey, orange juice concentrate, and mustard.

Baste your ham every 10 minutes for the last 40 minutes of roasting.

Once you reach the necessary internal temperature, increase your oven temperature to its highest setting.

Broil for roughly 5 to 10 minutes until the crust of the ham turns golden brown.

Allow to rest briefly at room temperature. Portion accordingly.