



Holiday Ham Glaze with Hofmann German Mustard

Ingredients

- > ½ cup brown sugar
- > 1 tsp honey
- > 1 tbsp orange juice
- > 1 tbsp **Hofmann German Style Mustard**
- > 8 oz can pineapple ring slices
- > Toothpicks

Directions

- * Measure and mix until smooth all ingredients except pineapple ring slices and toothpicks.
- * With pastry or silicone brush, paint on glaze mixture covering the outside of the ham and making sure that it seeps into crosshatching.
- * Cut pineapple ring slices into quarters and affix the pieces to the ham with toothpicks.
- * Follow separate instructions to bake your ham based on pounds.



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