



Bar-S Bacon Wrapped Ham

total time: 2h 30min | servings: 12 | \$2.50 per serving*

INGREDIENTS

- 8-10 lbs. bone in ham
- 1 ½ lbs. Bar-S Bacon
- ¼ cup honey
- ½ cup water

GET COOKING

1. Preheat oven to 325 F.
2. Unwrap the ham and gently score the top of the ham in a cross-hatch pattern.
3. Pour the ½ cup of water onto a baking sheet and place the ham cut side down on the pan.
4. Weave the bacon over the top of the ham and secure on the sides with toothpicks.
5. Place the ham in the oven and bake uncovered for 15-20 minutes per lbs. or until the center reaches the temperature of 140 F.
6. Remove ham from the oven and drizzle over the top with honey.
7. Remove the toothpicks.
8. Carve the ham and ENJOY.