

Teriyaki Glazed Ham

Serve up this epic Teriyaki Ham at your next gathering and watch how quickly it disappears. Can be cooked on grill or in oven.

Ingredients

1 spiral sliced ham bone in 1 bottle <u>B&B's Best Teriyaki Cooking Sauce</u> Baking pan large enough to fit ham. Aluminum foil



Instructions

- 1. Remove ham from refrigerator and let sit for 2 to 3 hours prior to cooking.
- 2. Heat grill or oven to 350 degrees.
- 3. Place ham in baking pan and with a fork slightly separate the spiral cut so the sauce can penetrate.
- 4. Pour the Bourbon sauce over the ham generously.
- 5. Cover with aluminum foil and place on grill or in oven.
- 6. Cook for 2 hours.
- 7. Remove from grill or oven and let stand for 10 minutes.
- 8. Serve and enjoy.

