

# Martha & Snoop's

POTLUCK DINNER PARTY

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## Snoop's HONEY BLAZED HAM

**Prep:** 5 Min • **Total Time:** 2½ Hrs • **Serves:** 8–10

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### Ingredients

3 cups pineapple juice • 2 cups honey • 1/2 cup brown sugar • 2 tablespoons Reo's seasoning • 1/4 cup whole milk • 14 pound Honey Baked Ham, Spiral cut

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### Directions

- 1** Preheat oven to 300 degrees F. Line a large roasting pan with foil and parchment paper; set aside.
- 2** To make marinade, in a large bowl, whisk to combine, pineapple juice, honey, brown sugar, Reo's seasoning and milk. Place ham in a parchment and foil-lined roasting pan, skin side up and pour over 1 cup marinade.
- 3** Bake ham for 2 hours, basting every 30 minutes with marinade, until internal temperature reached 140 degrees F on instant read thermometer and skin is golden and crisp.
- 4** Place ham on platter and let rest 15–20 minutes. Carve to serve.