

## Honey Mango Habanero Ham with Scalloped Potatoes & Cranberry Balsamic Brussels Sprouts

The following recipe is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram [@cookingwithcarrl](#).

### Ingredients (For the Honey Mango Habanero Ham)

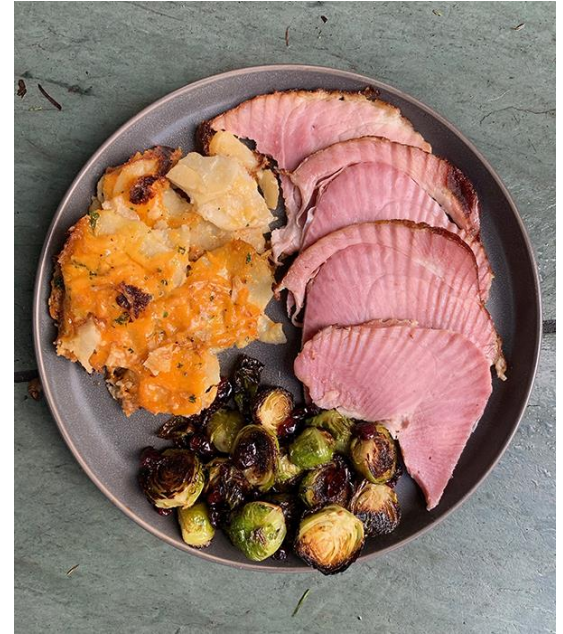
- 1 cooked, bone-in spiral cut ham
- ¾ cup Heinen's Clover Honey
- 1 cup sugar
- ½ teaspoon Heinen's Mango Habanero Seasoning

### Ingredients (For the Scalloped Potatoes)

- 4 russet potatoes, thinly sliced
- ½ white onion, thinly sliced
- 1 clove of minced garlic
- 3 tablespoons flour
- 3 tablespoons butter
- 2 cups milk
- 1 teaspoon thyme, chopped
- 1 teaspoon salt
- ½ teaspoon ground pepper
- ¼ teaspoon paprika
- 2 cups cheddar cheese

### Ingredients (For the Cranberry Balsamic Brussels Sprouts)

- 2 lbs. Brussel sprouts
- 2 tablespoons olive oil
- ¾ cup brown sugar
- ¾ cup balsamic vinegar
- ¼ teaspoon dried chili flakes
- ½ cup dried cranberries



### Instructions

1. Remove your ham from the refrigerator two hours before cooking.
2. Preheat oven to 350°F.
3. Place your ham in a roasting tray, cut side down. You can make this recipe using non-spiraled ham, but you will be missing out on the flavor. Using a spiraled ham allows the glaze to get deep into every slice.
4. Pour the honey over the ham and cover with foil. Bake until it reaches an internal temperature of 140°F. You are just warming the ham through. The cook time will vary depending on the size of your ham.
5. When your ham reaches 140°F remove from the oven. Mix together 1 ½ cups of the drippings with ¾ cup of sugar and the Mango Habanero seasoning in a small saucepan. Bring to a boil for one minute and remove from heat.
6. Pour ¼ cup of this glaze on the ham and sprinkle with a tablespoon of sugar. Be sure to get the glaze in-between each slice. Place in the broiler for one minute and repeat this process until the glaze is finished and the sugar has caramelized.
7. Keep wrapped in foil until you're ready to serve. While your ham is cooking and/or resting you can prepare the sides.

8. Peel and wash the potatoes. Slice the potatoes and onions using a mandolin. It's important to have uniform slices.
9. In a small saucepan, melt the butter and mix in the flour. Stir for 1 minute then add milk, thyme, pepper and salt. Bring to a boil for 2 minutes, stirring constantly.
10. Remove from the heat and stir in 1 cup of the cheddar cheese. Grease a 9 x 13 pan and start to layer your potatoes. Start with a layer of potatoes followed by a thin layer of onions, a pinch of paprika and some of the sauce. Repeat layers until you are out of the sauce.
11. Cover and bake for 40 minutes at 350°F.
12. Remove from the oven and top with cheddar cheese. Bake at 400°F, uncovered until the cheese is golden brown and the sauce is bubbling.
13. While your potatoes are finishing, it is time to start the Brussels sprouts. Cut the stems off and halve each sprout.
14. Toss in a bowl with the olive oil and place on a foil-lined baking sheet. Roast at 400°F for 20 minutes.
15. In a pan mix the brown sugar, balsamic vinegar and chili flakes. Bring to a boil for a minute then lower to a simmer.
16. Cook for 15 minutes until the liquid reduces and becomes thicker. Add in the cranberries and cook for an additional 5 minutes.
17. Drizzle roasted Brussel sprouts with the glaze.