Tips and Time Savers

- Check the label! Make sure you're buying a fully cooked ham.
- Dark brown sugar gives a deeper flavor, but light brown sugar works, too.
- Baste like a pro. A turkey baster works best, but a ladle or brush will do the trick.
- Hot pan alert! Keep potholders close—nothing ruins a good ham like a burned hand.
- Line your roasting pan with heavy-duty foil to make cleanup a breeze.

Variations

- Garnishing with pineapple rings or pineapple slices gives this recipe a sweet, tangy bite.
- If you don't love a spicy kick, substitute the spicy brown mustard with your favorite milder Dijon mustard or plain yellow mustard. Or, cut back on the chipotle powder.
- Dr Pepper, root beer, and Pepsi are good alternatives to Coca-Cola in this recipe.

Storage

Bone-in
I recommend tightly wrapping leftover ham with plastic wrap then aluminum foil. This method will allow you to keep the ham in the fridge for five to seven days.
Off the bone
If you want to slice the leftovers off the ham bone, store the pieces in an airtight container. Refrigerated, they'll keep for about five days or in the freezer for about three months.
Reheat
To reheat leftovers, let them thaw overnight in the refrigerator. Place bone-in ham face-down in a baking dish and add about a cup of water to the bottom of the pan.
Cover the dish tightly with foil and bake at 325 degrees F until the internal temperature reaches 140°F. You can easily reheat individual slices in the microwave, too.

FAQs

How long does it take to heat a fully cooked spiral ham?
Plan on 10–12 minutes per pound at 350°F, or until the internal temp hits 140°F. Don't overthink it—this ham is already cooked. You're just warming it and letting that cola glaze turn into sticky heaven.

Do I need to cover the ham while it cooks?
Yes, ma'am—for the first hour. Covering traps the steam and keeps the ham juicy. After that, uncover it so the glaze can caramelize like it's auditioning for a close-up.

Can I use Diet Coke instead of regular Coke?
Only if you'd like your glaze to taste like sadness and regret. Stick with the original Coca-Cola. The sugar is what makes the magic.

What if my ham isn't spiral-cut?
No problem at all. Just score the top in a diamond pattern like you're drawing a fancy tablecloth on it. The glaze will seep in and make the whole ham sing. However -spiral ham is still my first choice for this recipe.

How do I keep the ham from drying out?
Cover it at the start, baste it like it owes you money, and don't crank the heat too high. Spiral hams dry out fast if ignored—tend it lovingly.

Can I make this ahead of time?
Yes! Bake it, let it cool, store it tightly wrapped, and warm it back up with a splash of Coca-Cola in the pan. The glaze actually deepens overnight… like you.

Can I use a different soda?
Absolutely. Dr Pepper, root beer, or Pepsi all work. Just keep it real sugar—no sugar-free potions.

What size ham should I buy?
Plan on ¾ to 1 pound per person if it's a holiday meal. If your guests are hungry Southern men, go toward the higher end.

What can I do with the leftovers?
Ham sandwiches, ham salad, ham hash, ham tetrazzini, ham in beans, ham in eggs… baby, leftover ham is a lifestyle.

Does the brown sugar glaze burn easily?
It can. Keep an eye on it toward the end, especially if your oven runs hot. A little caramelization is divine; full-on charred is not the vibe.

Nice to have

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If you don't already own a good roasting pan, let me gently push you toward this Circulon Nonstick Roasting Pan with Rack. It's the 17x13 workhorse I reach for when I'm cooking anything bigger than a chicken and want everything to behave. The nonstick coating releases glaze like a dream (no more chiseling caramelized sugar off the corners), the rack keeps your ham lifted and pretty, and the whole thing cleans up without a fight. Consider it your holiday sidekick—minus the attitude. Get it here.