



CHEETOS® FLAMIN' HOT® Honey Ham

INGREDIENTS

9 lbs spiral cut ham

1 tbsp mustard powder

1/8 tsp ground cinnamon

2 8 ½ oz bag CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

20 oz pineapple rings (canned)

1/4 lb butter melted

4 oz honey



PREP
TIME
15min



COOK
TIME
1hr30min



SERVES
12

HOW TO MAKE

DIRECTIONS

Preheat oven to 350°F.

Blitz up one and a half 8 ½ oz bag CHEETOS® FLAMIN' HOT® Crunchy in Food Processor and set aside.

In a microwave safe measuring cup, melt 1/4 lb butter.

Measure out 4 oz of honey into a measuring cup, due to its weight it will naturally sink for measurement.

Measure out mustard powder and cinnamon into the cup. And whisk until homogenous.

Drizzle 1/3 of the butter over the top of the spiral ham, ensuring it gets into each slice.

Sprinkle ground CHEETOS® FLAMIN' HOT® within each slice, allowing the butter to help adhere.

Use toothpicks to hold slices upright as ham bakes, drizzle remaining honey and butter over ham, making sure to massage it in thoroughly. Collect any remainder on sheetpan and pour over.

Thoroughly encrust ham with remaining ground CHEETOS® FLAMIN' HOT®. Arrange pineapple slices around ham on sheetpan in melted honey butter.

Bake for 1 hour, check the doneness of pineapples and ham.

Pineapples should be golden and pliable, remove from pan and return ham and cook another 20-30 minutes until heated to 140°F.

Garnish with roasted pineapple and CHEETOS®.

PRODUCT

