



## Bourbon-Glazed Ham

Using a bone-in ham is important because bone intensifies the flavor of the meat. A glazed ham is an Easter dinner classic. Each serving should include a bit of crust; its sweetness complements the saltiness of the meat.

1 (12 to 14 pound) smoked ham, bone-in, not spiral cut  
1 cup packed dark-brown sugar  
1 teaspoon. Dijon mustard  
1/4 cup bourbon, Cognac, cider, or water

1. Preheat oven to 300 degrees. With a large, sharp knife score fat in 3/4-inch diamond just deep enough to reach the meat *without cutting into meat*. Transfer ham to a large roasting pan.

2. In a small bowl, mix together brown sugar, mustard, and bourbon. Brush 3/4 of the glaze mixture over the ham transfer to oven; bake 1 hour. Brushing with remaining glaze mixture; continue cooking 30 minutes more; until heated through (140 degrees on a meat thermometer). Transfer to serving platter ready to carve after ham sets for 15 - 20 mins. Carve and garnish with sliced oranges, pineapple slices, and add watercress or parsley around outer edges of the platter.

Bon Appetit!

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