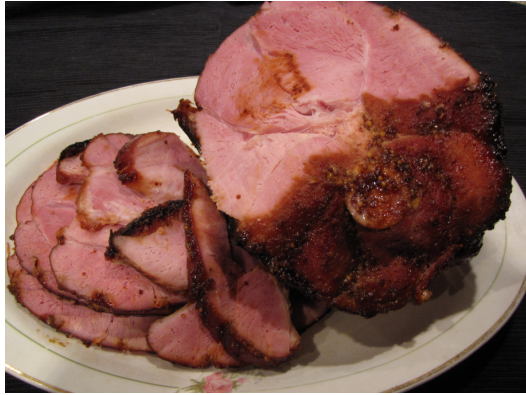


Idiot's Kitchen Recipe – Bourbon Glazed Ham

Recipe from www.idiotskitchen.com



Ingredients:

5-6 pound, bone-in half ham (usually smoked and fully cooked)
½ cup honey
½ cup molasses
½ cup good bourbon (like Maker's Mark)
¼ cup whole grain mustard

Preheat the oven to 350 degrees.

To make the glaze, combine ½ cup honey and ½ cup molasses in a medium bowl. Add ½ cup good bourbon and ¼ cup whole grain mustard. Whisk until thoroughly combined.

Look for a bone-in (sometimes called a semi-boned) ham that is about 5-6 pounds. Most hams will come already trimmed, however if your ham has a thick layer of fat on the outside, trim it to about ¼ inch. Use a sharp knife to cut a crisscross pattern in the top of the ham cutting only about ¼ inch into the meat.

Place the ham in a roasting pan or large shallow dish. If you do not have a non-stick pan, be sure to line your pan with foil or use a disposable foil pan as the glaze bakes and sticks onto the bottom of the pan.

Liberal brush the top and the front of the ham with the glaze. Bake at 350 degrees for 60-90 minutes basting the ham every 15-20 minutes. Since the ham is already fully cooked, we are only baking it to season the meat with the glaze, heat the ham through, and create the crusty glaze topping.

Once the ham has baked, remove it from the pan and let it rest for 10 minutes for easier slicing. Slice thinly and serve hot, room temperature, or cold.

Makes great leftovers and amazing sandwiches. Keep the bone and make soup!

Serves 6-8

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