

EASTER BONE-IN HAM & COATINGS (GLAZES)

F MEDIUM

Last Modified: 04/21/2019

PREP: 3 Hrs
COOK: 6+ Hrs
OVEN: 325 & 300

HAM

MAKES 20+ SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Whole	City Cured Ham (Bone-In & Skin On)	Room Temp

GLAZE COATING #1

1	Pound	Dark Brown Sugar	
1 +/-	Cup	Brandy (E&J VSOP Reserve)	
OR			
1 +/-	Cup	Cognac (Courvoisier VS)	
OR			
1 +/-	Cup	Champagne (Brut)	

GLAZE COATING #2

	Various	Dijon Mustard	
1	Pound	Dark Brown Sugar	
1 +/-	Cup	Bourbon (Wild Turkey)	
1	Box	Ginger Snap Cookies	Fine Ground

PREPARATION

FACTOID	This recipe uses a high quality, whole, unsliced, Sugar Cured triple smoked Ham with the Bone-in and Skin on. We now purchase our Hams at Plath's Meats in Rogers City, MI (They DO Ship). 989-734-2232 *Available ONLY at Easter time. WWW.PlathsMeats.com You <u>must</u> call them roughly three weeks prior to Easter Sunday and Special Order I.E. "Reserve" yourself a "Whole Bone-In Old Fashioned Smoked Ham weighing 18 to 24 pounds" (SAY THOSE WORDS to the person you are talking to or you will end up getting their standard Smoked Ham). . Plath's ONLY smokes enough of these big boys each Easter to fill their reservation list (NO HORMONES!).
HINTS	So far, we have ALWAYS used Glaze #1 (Brandy Version) from our very first Flint Family Easter Celebration in 2010. Either Glaze is large enough to heavily coat the Ham with more than enough left over to drizzle over the arranged slices after cooking.
TOOLS	1) Utility (Adjustable Depth) Box Knife (Disposable). 2) Spray Bottle (Glaze #2 Only). 3) Food Processor OR Blender (Glaze #2 Only). 4) Large Roasting Pan & Rack (V Rack Best). 5) Gravy Separator. 6) Meat Probe Thermometer.
FACTOID	"City Ham" is any Ham that is NOT salt cured. ALL "Country Hams" are Salt cured and will require soaking while completely submerged in water for two days to leech out most of the Salt residue. Changing the water mornings and evenings.
PREP	Preheat the oven to 325 degrees with a rack in the lowest position just before baking.
1	PREPARE FOR WARMING (Glazes #1 & #2): Remove the Ham from the refrigerator and set it uncovered on the rack in the roasting pan for a minimum of 3 hours.

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2	PREPARE FOR WARMING (Glazes #1 & #2): Cut a single sheet of heavy duty aluminum foil large enough to tightly seal around the entire Ham. If serving it on a buffet table, generously flatten the bottom side of the Butt End (already cut edge), so the Ham sets level with the skin side up & doesn't tip or roll around easily.
3	PREPARE FOR WARMING (Glazes #1 & #2): Place the foil (shiny side down) on your counter top and center the Ham in it. Fold the short ends over the top of the Ham and press them against the top. Fold the longer sides up and in and fold the top and hold them together tightly against the Ham. Fold the ends several times tightly together to seal the Ham. Place the wrapped Ham carefully on the rack in the roasting pan with all of the foil seal openings facing upwards. This step is IMPORTANT! It assures that the Ham will not leak juices and end up dry.
HINTS	Figure about 10 minutes warming time per pound: (24 Pound Ham = a 4 Hour foil-sealed warming time). See Time Notes below.
4	WARMING THE HAM (Glazes #1 & #2): Place the Ham in the oven and warm it according to its weight. Remove it from the oven and allow it to cool slightly, just until you can move it around safely using heat proof mittens.
5	MAKE GLAZE #1: In a medium mixing bowl containing a minimum of 1 pound of Dark Brown Sugar add about 1 cup of decent Brandy (or VS Cognac or even Champagne if you prefer), stir to make a thick, grainy slurry.
6	PREPARE FOR BAKING (Glazes #1 & #2): Carefully open and tear off as much foil as possible, leaving behind a foil drip pan surrounding the lower half of the Ham. Using a very sharp knife, remove and discard all of the skin, while leaving a relatively thin layer of fat behind (no more than a 1/4 inch thick layer of fat still remaining).
7	PREPARE FOR BAKING (Glazes #1 & #2): Using a turkey baster, siphon off ALL of the juices that are in the bottom of the aluminum foil (whether you are making the Gravy or not) and reserve them for making a Gravy. Using a new, clean utility (adjustable box) knife opened to the second click, cut the remaining Ham Fat layer into a small (3/8 inch) equal depth (just slightly cutting into the Meat) diamond pattern all around the Ham (this allows the fat to baste the Meat during baking). Dab on the Glaze with a brush (do NOT brush it on - brushing will remove or loosen any previous coats) over the surface of the Ham, making certain that all exposed surfaces and cuts are well permeated.
8	BAKE THE HAM (Glaze #1): Insert the temperature probe into the thickest part of the Ham (if you hit a bone, withdraw it slightly). Place the now uncovered Ham in it's foil bowl back in the 325 degree oven and bake it for about 1/2 hour, or until the first applied Glaze coat begins to darken and dry out. Reduce the oven temperature to 300 degrees. Dab on additional Glaze coats every half hour and keep repeating until the Ham has a crispy dark sweet coating - a minimum of three more times (Making more Glaze may be necessary). DO NOT allow any coatings to darken until burnt. Dark brown & crisp is what you want. Tent the Ham lightly with foil only if absolutely necessary to retard any possible burning.
9	BAKE THE HAM (Glaze #1): Continue roasting for about 1 1/2 hours more, or until the Ham is at an internal temperature of 150 degrees.
HINTS	The fat and dark glaze Sauce will drain down into the bottom of the aluminum foil bowl during these last 2 hours and once you separate out and discard the fat, place the Drizzle Sauce in a saucepan over medium high heat and reduce it by about 1/2 while the Ham rests. You will have an EXCELLENT, very sweet Drizzle Sauce to pour between the Ham Slices after cutting them. This juice makes a Gravy that is far too sweet for my tastes.

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5	MAKE GLAZE #2: Squeeze a little Dijon Mustard on your hands and spread a light coating over the diamond pattern. Repeat until the entire surface of the Ham is lightly coated.
6	MAKE GLAZE #2: In a food processor or blender, finely grind enough Ginger Snap Cookies to coat the Ham. Lightly sprinkle the surface of the Ham with the ground Cookies - hold your free hand so the crumbs hit and stick to the Ham.
7	MAKE GLAZE #2: Place the Bourbon in a spray bottle and spray the entire surface of the Ham. Lightly sprinkle the surface of the Ham with the Dark Brown Sugar - hold your free hand so the Sugar hits and sticks to the Ham. Lightly patting it in. Again spritz the entire surface of the Ham with the Bourbon until the Brown Sugar is wet but NOT dripping.
8	BAKE THE HAM (Glaze #2): Place the now uncovered Ham in the oven and bake for about 1/2 hour, or until the glaze coating darkens and dries out. DO NOT allow the Glaze Coating to darken until burnt. Bake until the Ham is at an internal temperature of 150 degrees.
9	REST THE HAM (Glaze #2): Place the uncut Ham on a large serving platter, tent it LIGHTLY with a piece of aluminum foil and allow it to rest for 30 minutes to 1 hour, the temperature will rise to about 162 degrees. Surround it with fresh Watercress or Curly Leafed Parsley Sprigs to make it look pretty.
10	SLICE THE HAM (Glazes #1 & #2): Slice the Ham into thin (1/4 inch) slices straight down, beginning at the shank end (making certain that there is a bit of that Crispy Glaze on top of each piece). Sparingly pour some Drizzle Sauce lightly in between each of the slices by pulling them open slightly with a knife point as you pour in the Sauce.
SERVE	DINNER TABLE: At the dinner table, cut parallel along the bone to release the Slices. Leave bowls of the as-is Drizzle Sauce & spoons nearby.
SERVE	BUFFET TABLE: Cut off and remove a large piece near the exposed shank bone end. MAKE CERTAIN that the bottom of the Ham is FLAT enough so it will NOT rock while someone is carving off a thick slice. At the buffet table, arrange a carving knife and fork nearby and allow your guests to carve off slices as they like. Leave a bowl of the Drizzle Sauce & a small ladle nearby. You may optionally slice the Ham very thinly yourself and leave the slices still attached to the bone for guests to easily remove.
TIME NOTES	<u>THIS ENTIRE PROCESS TAKES ABOUT 10 HOURS FROM START TO FINISH BEGINNING WITH A 24 POUND PLATHS HAM:</u> 1) 3 Hours to bring the refrigerated Ham up to room temperature 2) 4 Hours to initially warm the Ham sealed tightly in foil. 3) 2 hours to bake on the Glaze while uncovered. 4) 1 hour to rest tented while the juices redistribute.