

F EASY

PREP: 3+ Hrs
COOK: 3 Hrs
OVEN: 275

MAKES 12 SERVINGS

GLAZE #4: Cherry-Port-Bourbon			
1/2	Cup	Ruby Port Wine	
1/4	Cup	Brandy (E&J VSOP Reserve)	
OR			
1/4	Cup	Bourbon (Wild Turkey)	
OR			
1/4	Cup	Cognac (Courvoisier VS)	

SPIRAL CUT HONEY HAM & 4 GLAZES

1/2	Cup	Cherry Preserves (Bonne Maman)	
1/2+	Cup	Dark Brown Sugar (Packed)	
PREPARATION			
FACTOID	This recipe uses a high quality, butt half, Spiral Sliced, Sugar Cured smoked Ham. We now purchase our Hams at Plath's Meats in Rogers City, MI (They DO Ship). 989-734-2232 Ordering their Sugar Cured smoked ham is to-die-for. WWW.PlathsMeats.com There are two Ham "halves" available: The Butt half: larger low fat muscles. or The Shank Half: Smaller but more flavorful fatty muscles. (NO HORMONES in either one!). (Easter: 2014 - \$35, 2020 - \$55).		
HINTS	How hard can it be to heat up an already cooked Sugar Cured Sliced Ham? The results are often leathery meat with an overly sweet glaze. The longer the Ham cooks, the higher the odds that it will end up like leather. This recipe addresses that. Choose a Sauce you think you will like - they are ALL to-die-for.		
TOOLS	1) Large Roasting Pan & Rack (V Rack Best). 2) Small Saucepan.		
PREP	Preheat the oven to 275 degrees with a rack in the lowest position just before baking. The Ham should register 120 degrees in the thickest part just before serving. Remove and discard the plastic disc covering the end of the bone if there is one present.		
1	PREPARE FOR WARMING: Remove the Ham from the refrigerator, open the package and set it uncovered on the rack in the roasting pan for a minimum of 3 hours. Cooking a COLD Ham = Eating a TOUGH Ham.		
2	PREPARE FOR WARMING: 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 before sealing, so the Ham sets level with the sliced edge up & so it doesn't tip or roll around easily when your guests cut slices off of it.		
OOH & AHH HINTS	if Your Guests are watching your Sauce making process, once the alcohol starts to heat. You can light it on fire with a long handled lighter and let it self-extinguish WHILE LEAVING IT ALONE - DO NOT TOUCH THE PAN UNTIL THE FLAMES ARE OUT! If no one is watching, any alcohol will simply naturally boil off as the Sauce thickens.		
3	MAKE GLAZE #1: In a small saucepan over medium high heat, stir in the Pineapple & Orange Juices and chosen alcohol. Bring to a rolling boil and cook until it thickly coats the back of a spoon, about 15 minutes.		
4	MAKE GLAZE #1: whisk in the Brown Sugar and cook, stirring often until you get bubbles on bubbles, about 10 minutes more.		
3	MAKE GLAZE #2: In a small saucepan over medium high heat, stir in the Blood Orange Juice and chosen alcohol. Bring to a rolling boil and cook until it thickly coats the back of a spoon, about 15 minutes.		
4	MAKE GLAZE #2: whisk in the Brown Sugar and cook, stirring often until you get bubbles on bubbles, about 10 minutes more.		
3	MAKE GLAZE #3: In a small saucepan over medium high heat, stir in the Maple Syrup, Orange Liqueur and chosen alcohol. Bring it to a rolling boil and cook until it thickly coats the back of a spoon, about 15 minutes.		
4	MAKE GLAZE #3: whisk in the Brown Sugar and cook, stirring often until you get bubbles on bubbles, about 10 minutes more.		

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3	MAKE GLAZE #4: In a small saucepan over medium high heat, stir in the Port Wine and chosen alcohol. Bring to a rolling boil and cook until it thickly coats the back of a spoon, about 15 minutes.
4	MAKE GLAZE #4: whisk in the Cherry Preserves and Brown Sugar and cook, stirring often until you get bubbles on bubbles, about 10 minutes more.
5	HOT GLAZES: At this point, the Glaze MUST be thick enough to stick to each Ham Slice and NOT simply run off into the bottom. Add Brown Sugar until this happens.
6	ADD THE HOT GLAZE: Place the Aluminum Foil, shiny side down on the wire Rack. Center the Ham with the Slices facing up. Pour the can of Vernor's over the top (the steam will keep the Ham moist). Using a Spoon and a brush, separate the Ham slices while brushing the Sauce in between the Slices. Brush any extra Sauce on the outside.
7	PREPARE FOR WARMING: 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. This step is IMPORTANT! It assures that the Ham will not leak juices and end up dry.
8	COOK THE HAM: Place the roasting pan on the rack in the oven. Bake the Ham sealed in foil for 1 1/2 hours, about 8 minutes per pound. Carefully open and tear off as much foil as possible, leaving behind a foil drip pan surrounding the lower half of the Ham and continue baking until the top of the Ham begins to slightly crisp up, about 3/4 of an hour more.
9	REST THE HAM: Remove the Ham from the Foil Drip Pan and reserve any Sauce left in the bottom. Place the Ham back on the wire rack in the roasting pan on the stovetop and allow the Ham to rest for 10 minutes before serving.
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: Place the Ham in a pan just slightly larger than the ham itself. MAKE CERTAIN that the bottom of the Ham is FLAT enough so it will NOT rock while someone is carving off a slice. Arrange a carving knife and serving 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 slices off yourself and leave the slices still sitting on the bone for guests to easily remove.

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