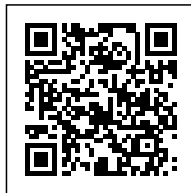




GHOSTWOOD ORANGE GLAZED HAM





For brunch, lunch or dinner, this recipe will fit perfectly. This glaze is a snap to make and will definitely enhance your ham. Use either a 7-pound spiral sliced ham or a bone-in half ham. Either one will be delicious. Included are instructions for both. Have a wonderful Easter.

Ingredients:

1/4 cup Ghostwood Blended Bourbon

- 3/4 cup orange marmalade
- 1/4 cup pure maple syrup
- 1/4 cup Dijon mustard
- 2 tbsp lemon juice, fresh, if possible
- 1/2 tsp ground ginger
- Salt and pepper, to taste
- 1 bone-in ham, 6-10 lbs

DIRECTIONS

Combine orange marmalade, maple syrup, Dijon mustard, Ghostwood, lemon juice, ground ginger and salt and pepper to a medium mixing bowl and whisk to combine. Set aside.

Spiral Sliced Half Ham

1. Preheat oven to 275 degrees. Move oven rack to lower third of oven. Line roasting pan with tin foil.
2. Remove ham from packaging and pat dry, if wet.
3. Place ham flat side down in center of pan.
4. Brush with 1/2 cup glaze, getting some glaze between slices.
5. Cover pan loosely with tin foil.
6. Bake approximately 12-15 minutes per pound. (Around 2 hours.)
7. Remove ham after 1 1/2 hours, liberally brush ham with glaze, bake 30 more minutes. For a stickier glaze, after ham is finished baking, broil for a few minutes until sticky and browned. Keep watch so it doesn't burn.
8. Remove ham from oven, tent with foil and let rest for at least 10 minutes. Place on its side on a platter and slice. Serve with mustard sauce (recipe below).

Whole (not spiral sliced) Ham



1. Preheat oven to 325 degrees. Lower rack to bottom third of oven. Line roasting pan with foil.
2. Remove ham from packaging and pat dry, if wet.
3. Place ham on roasting rack, flat side down, so fatty side is facing up.
4. Gently score the ham in a crisp-cross pattern and brush all over with 1/2 cup prepared glaze.
5. Cover loosely with foil
6. Bake for 2 – 2 1/2 hours, until instant thermometer inserted into the middle of the ham registers 125 – 130 degrees.
7. Remove roasting pan from the oven and peel back foil from the top of the ham.
8. Increase oven temperature to 425 degrees.
9. Brush 6 tbsp of glaze over the ham and bake for 20 minutes, brushing ham with 6 tbsp of glaze every 6 to 7 minutes.
10. Be sure to watch the glaze so it doesn't burn; it should be a rich, golden color.
11. Remove ham from oven and place on large cutting board.
12. Tent loosely with foil and let rest for 20 minutes before slicing. Serve with mustard sauce.

Mustard Sauce

Mix 1/2 cup Dijon mustard with 1/4 cup glaze in a small bowl. Serve with sliced ham.