

Chef Larry's Bourbon and Honey Glazed Ham

Yield: 1 each 6 – 8 lb. Ham, 14 – 16 Servings

Ingredients:

**1 each Boneless pork “pit” or “tavern” ham
2/3 cup Dijon mustard
2/3 cup Salad mustard
3/4 cup Dark brown sugar
1/4 cup Honey
3/4 cu Orange zest
4 oz. Bourbon
1/2 tsp. Ground cloves**

Method:

Score ham by carefully cutting diagonal lines 1/8 inch deep to form a lattice or a crisscross pattern over surface of ham. This procedure will allow the glaze to penetrate into the ham adding more flavor. Combine mustards, brown sugar, honey, orange zest, bourbon and ground clove and mixes thoroughly until smooth to form a glaze. Place scored ham in a sturdy baking dish and top with glaze. Cover with aluminum foil and place in a preheated oven at 350 degrees F. Bake ham for 1 hour, basting occasionally with glaze and juices from the baking pan. Remove ham from oven for service or if desired, remove aluminum foil and bake uncovered for an additional 10 minutes. Allow ham to rest for 10 – 15 minutes before slicing.