

Marjoram and Orange Honey-Bourbon Glazed Ham

The savory pink peppercorns and honey glaze perfectly complements the saltiness of the ham

SERVES: 6 plus left-overs
PREP TIME: 15 minutes
COOKING TIME: 12-14 minutes per pound of ham
TOTAL TIME: 15 minutes + cook time

INGREDIENTS

- 5-7 lb. fully cooked spiral cut bone-in ham, whole semi-boneless (butt half), or boneless (½ lbs. per person)
- Marjoram-Orange Honey-Bourbon Glaze
 - ½ cup GC Napa Valley Natural Orange Infused Honey
 - ¼ cup GC Napa Valley Natural Marjoram Infused Honey
 - 1 Tbsp. GC Napa Valley Natural Tarragon Pink Peppercorns
 - 1 tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
 - 1 orange, need 2 tsp. zest + 1 Tbsp. juice
 - 2 Tbsp. Dijon mustard
 - ¾ cup brown sugar
 - 2 Tbsp. bourbon, good quality
- Optional garnish: 1 orange, ¼" slices then halved
- Optional garnish: 1 small bunch of watercress



TO PREPARE

- **Ham:** Remove from refrigerator and allow to stand at room temperature for 30 minutes.
- Preheat oven to 325 degrees. Place ham in a roasting pan. Cover loosely with parchment paper, then cover tightly with heavy duty aluminum foil making sure the foil is not in contact with the ham. Bake until ham is heated through, 12-14 minutes per pound, internal temperature registering 140 degrees. While ham is in the oven, prepare the glaze.
- **Glaze:** Warm the two honeys in a microwave at 5 second intervals until pouring consistency. Pour honeys into a 2-cup measuring cup. Add the remaining glaze ingredients and mix well.
- Remove ham from oven. Turn oven to 400 degrees. Carefully remove the foil as the steam releases. If there is a lot of liquid in the pan, remove it and reserve for another use, such as split pea soup. Spoon or brush the glaze on the ham getting it between the spiral cuts. Return the uncovered ham to the oven for 10-15 minutes to form a crust.
- Remove from the oven and spoon the liquid from the bottom of the pan over the ham a few times.

TO SERVE

Place the ham on a large serving platter. Slice some of the ham spirals and arrange neatly then drizzle a little glaze from the pan. Garnish the platter with orange slices and tuck the small bunch of watercress next to the ham. For a unique open-faced ham sandwich, add some of the Wilted Pink Chard and Beet Greens Layered with Fontina and Gruyere Cheeses. If any Marjoram-Orange Honey-Bourbon Glaze remains mix it with a little Dijon mustard or prepared horseradish to create a delicious condiment.

WINE

2015 Pietro Family Cellars Tusca Red Wine, Napa Valley
This new world Italian blend of Cabernet Sauvignon, Merlot, and Sangiovese expresses rich red berry flavors of cranberry and plush black fruits complimenting the Honey-Bourbon Glazed Ham with every sip.



SHOPPING LIST

- 5-7 lb. fully cooked spiral cut bone-in ham, whole semi-boneless (butt half), or boneless (½ lbs. per person)
- 2 oranges
- 1 jar Dijon mustard
- 1 small bottle bourbon, good quality, 1 oz. (30 ml.) needed
- 1 small bunch of watercress

FROM YOUR PANTRY
Parchment paper
Aluminum foil, heavy duty
Brown sugar