



Cherry Bourbon Glazed Ham



25 servings



30 minutes prep
cook time varies

INGREDIENTS

- 1 Quality Classic Spiral Ham
 - 1/2 Cup Cherry Jam
 - 1/2 Cup Brown Sugar
 - 1/4 Cup Bourbon
 - 2 Tbsp Orange Juice
- 2 Tbsp Apple Cider Vinegar
- 1 Tbsp Dijon Mustard
 - 1/4 tsp. Salt
 - 1/4 tsp. Allspice

NOTES

The ham featured in this recipe is a 14# Spiral Sliced Ham. You can utilize this recipe for any ham you like.

DIRECTIONS

1. Preheat oven to 325°.
2. Place ham on rack in large baking pan.
3. Place in oven and cook until internal temperature reaches 130°.
4. Meanwhile, in a small sauce pan over medium heat, add all ingredients and bring to a simmer. Continue to simmer for 7-10 minutes and remove from heat. The glaze will thicken as it cools.
5. Glaze the ham with half of the glaze once the ham reaches 130°.
6. Return to oven until ham reaches 140° to 145°, then glaze with the rest of the glaze.
7. Let rest for 10 minutes.
8. Carve and Serve.

