

# Maple Bourbon Glazed Ham

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Category: Entree

Servings: 24

Preparation Time: 15 min

Cooking Time: 90 min

## A note before you start:

Remember to zest the orange before squeezing it for juice.

## Ingredients:

8-9 lb cooked bone in spiral sliced ham

1/4 cup of bourbon

1/4 cup of (real) maple syrup

1/4 cup of honey

1 cup of packed brown sugar

1/2 cup of orange juice

zest from 1 medium orange

1 tsp of ground mustard

1/4 tsp of ground coriander

1/2 tsp of ground cinnamon

**Step 1:** Line a roasting pan with foil for easy clean up.

**Step 2:** Preheat your oven to 350 degrees.

**Step 3:** Stir all of the glaze ingredients together making sure to incorporate the ground spices well.

**Step 4: Pour half of the glaze over the ham and cover with foil and bake for 60 minutes.**

**Step 5: Remove the ham from the oven and add the remaining glaze. At this point you can continue to bake it for another 30 minutes uncovered if you prefer a slightly crispy outer edge. If not, cover it back up and continue cooking.**

**Step 6: After another 30 minutes, remove it from the oven and baste it with the glaze from the bottom of the roasting pan several times and allow it to rest, covered for 5 minutes before serving.**

**Buon Appetito!**



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