

Root Beer Glazed Ham

SERVES 12

INGREDIENTS

- 1 cured, smoked ham, about 8-10 pounds
- 1/2 tsp. dry mustard
- 3/4 cup dark brown sugar
- 24 oz. root beer
- 1 1/2 Tbs. pepper jelly
- 1 bay leaf
- 1 1/2 Tbs. Tabasco
- 6 cloves
- 1 stick cinnamon
- Peel and juice of one-half an orange
- Peel of half a lemon

DIRECTIONS

Combine root beer, brown sugar, pepper jelly, bay leaf, tabasco, cloves, cinnamon stick, orange, and lemon in a saucepan. Bring the mixture to a boil, then lower to a simmer, and cook for about a half-hour. Strain the pan contents and discard the solids. Reduce the liquid to about a half-cup.

Place the ham on a rack in a roasting pan. Cut shallow gashes in a crisscross pattern across the top half of the ham. Spoon the glaze over the ham to completely wet the surface. Combine the brown sugar and the dry mustard and pat it all over the ham. Pour a half-cup of water into the pan. Put the ham in the oven at 350 degrees.

Spoon some of the glaze over the top of the ham at 15-minute intervals until it's all used up. Continue baking until the ham reaches an internal temperature of 160 degrees on a meat thermometer. Remove from the oven and allow to rest for a half-hour before carving.