



Bourbon & Brown Sugar Glazed Ham



20 servings



30 minutes prep
cook time varies

INGREDIENTS

- 1 Bell's Mill Boneless Carver Ham
- 3/4 Cup Bourbon Whiskey
- 1/4 Cup Butter
- 1 Cup Brown Sugar
- 1 1/2 tsp. Dijon mustard
- 1 1/2 Tbsp Worcestershire Sauce
- 1 tsp. Apple Cider Vinegar
- Honey

NOTES

The ham featured in this recipe is an 8# Boneless Carver Ham. You can utilize this recipe for any ham you like.

DIRECTIONS

1. Preheat oven to 325°
2. Place the ham on a rack and set in a shallow roasting pan. Bake in the middle of the oven until the internal temperature reaches 125° to 135°.
3. Meanwhile, combine bourbon, butter, brown sugar, and mustard, Worcestershire Sauce and vinegar in a small pan. Bring glaze to a gentle simmer then remove from heat once thoroughly combined. Add honey to sweeten and smooth out the glaze to taste.
4. Cover the ham with glaze once it reaches 125° to 135°.
5. Return the ham to the oven and continue cooking until ham reaches 140° to 145° basting every 10 minutes.
6. Remove from oven and let stand for 5 minutes before carving. Use dripping to glaze your carve.

