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fruit

comes
full

circle

LDV

WINERY

Baked Glazed Ham

Serves 8 to 10

Ingredients -

1 10-pound bone-in smoked ham (with water added)
2 cups packed light brown sugar
½ cup brown mustard
½ cup pineapple juice
1 ½ cup of dry white wine (LDV Viognier)
1 can of pineapple slices
Cloves



Assembly -

- Ensure that the racks in your oven are adjusted to accommodate a large roasting pan with the ham.
- Insert a shallow roasting rack (prefer flat) in the pan.
- Preheat oven to 350 degrees F.
- Unwrap the ham and rinse in cold water. Make sure to remove any plastic that might be covering the bone.
- Place the ham on the rack in pan. Score the top in a crisscross pattern and insert cloves in the cuts. (I like to use a lot of cloves) Place pineapple slice on top of ham. Use the cloves to hold them on.
- Cover ham with foil and add a cup of dry white wine and a cup of water in the pan.

Cooking -

- Bake ham for 1 hour and 40 minutes.
- Prepare glaze: Combine all glaze ingredients and mix until smooth. Adjust to desired thickness and taste.
- Pour glaze over the ham and baste several times while continuing to roast approximately 1 hour 40 minutes more or until meat thermometer registers 160 degrees F. Make sure that you don't put thermometer into the bone or just into the fat layer.
- Remove the ham from the oven and let stand for about 15 minutes before slicing to allow the juices to set. The ham can be made ahead of time (up to 2 hours ahead) and tent with foil to serve at room temperature.

Wine Pairing Suggestion –

The combination of sweet and salty combination of this ham pairs wonderfully with LDV Winery's 2013 Grenache or 2013 Syrah. Or reach for a Pinot Noir or a Sparkling Demi Sec Wine.