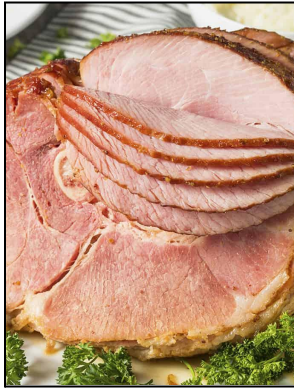




What's 4 Dinner?



## Boulevardier-Glazed Ham

April 7, 2023

*The Boulevardier is one of my favorite drinks to sip. If you've never had a boulevardier, it's a classic Negroni (Gin, Campari, Sweet Vermouth), but you use bourbon in place of the gin. Boulevardiers are easy to make in big batches (equal proportions of everything!), and they're the perfect combo of bitter and sweet with a hint of orange. So this year, I've decided to take some inspiration from the bar cart, translating one of my favorite cocktails into a delicious ham glaze!*

**Serves 8-12**

### Ingredients:

- 1 9 to 10 lbs bone-in, fully-cooked, spiral-sliced ham
- 1 orange; zest removed in strips with a vegetable peeler, then juiced (~ $\frac{1}{3}$  cup juice)
- 2 tablespoons (1 oz) EACH: Bourbon, Campari, Sweet Vermouth (like Carpano Antica)
- 1 cup Brown sugar (light or dark)
- 2 tablespoons Dijon mustard
- 2 tablespoons Whole mustard
- 1 tablespoon Fresh chopped rosemary
- $\frac{1}{2}$  teaspoon Garlic powder
- $\frac{1}{2}$  teaspoon Onion powder
- $\frac{1}{4}$  teaspoon Ground cinnamon
- $\frac{1}{2}$  teaspoon Freshly ground black pepper

### Method:

1. Remove ham from all packaging, and let come to room temp for 2 hours before roasting. If desired, score ham with perpendicular cuts toward the bone (for easy serving later).
2. Preheat the oven to 325°F, and arrange the rack to the lower third of the oven (you may need to remove the upper racks, depending on the height of your ham).
3. In a saucepan over medium heat, whisk together all ingredients. Bring to a low simmer, and let cook for 5-6 mins, until sugar is dissolved. Remove from heat and set aside.
4. Place ham in a roasting pan lined with foil (for easier cleanup), face down. Brush half the glaze over the entire surface of the ham. Loosely cover with foil and bake for 1  $\frac{1}{2}$  - 2 hours, brushing with remaining glaze every 30 minutes. Remove foil for the last 15 - 20 minutes of cooking.
5. Let ham rest at least 30 minutes before transferring to a serving platter.