
Bourbon Glazed Ham

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Servings: 12

Preparation Time: 15 minutes

Start to Finish Time: 9 hours 45 minutes

Scoring and marinating lets bourbon's earthy notes seep into the ham. The honey, brown sugar and pineapple create a savory-sweet glaze as it bakes.

1 five-pound bone-in or boneless cooked ham

1 can (8 ounce) crushed pineapple in juice

1/2 cup packed brown sugar

1/2 cup honey

1/3 cup bourbon

3 cloves garlic, minced

1/2 cup water

1 can (8 ounce) pineapple rings, drained

fresh thyme (for garnish)

Score the ham, making 1/2-inch-deep cuts in a diamond pattern. Transfer to a large zip-top plastic bag set inside a three-quart baking dish. Add the crushed pineapple with the juice, brown sugar, honey, bourbon and garlic to the bag. Seal, rub to coat, and chill for at least eight hours, turning the bag twice.

Preheat the oven to 350 degrees. Transfer the ham and marinade to the baking dish. Add the water. Cut each pineapple ring into four narrow strips. Affix with toothpicks, staggering slightly, to the top and sides of the ham.

Bake, basting occasionally with pan juices. Add additional water to the pan if the juices begin to scorch, 1-1/2 to 1-3/4 hours or until an instant-read thermometer inserted into the thickest parts registers 140 degrees.

Remove the toothpicks and garnish with thyme.

Pork

Per Serving (excluding unknown items): 106 Calories; trace Fat (0.2% calories from fat); trace Protein; 24g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 1 1/2 Other Carbohydrates.