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# Holiday Ham

*The Essential Southern Living Cookbook*

Servings: 12

Preparation Time: 25 minutes

Start to Finish Time: 2 hours 25 minutes

**1 (eight to ten pound) fully-cooked bone-in ham**

**1 jar (0.62 ounce) whole cloves**

**1 package (16 ounce) dark brown sugar**

**1 cup spicy brown mustard**

**1 cup apple cider**

**1/2 cup bourbon**

**1 cup hot brewed coffee (optional)**

**fresh rosemary (for garnish) (optional)**

**fresh sage (for garnish) (optional)**

**orange wedges (for garnish) (optional)**

Preheat the oven to 350 degrees.

Remove the skin from the ham. Trim the fat to 1/4-inch thickness. Make shallow diamond pattern cuts in the fat. Insert cloves into the ham in a decorative pattern. Place the ham in a lightly greased roasting pan or 13 x 9-inch pan.

In a bowl, stir together the brown sugar, mustard, apple cider and bourbon. Pour the mixture over the ham. Bake for 2- to 2-1/2 hours in the preheated oven on the lower oven rack, basting with pan juices every 20 minutes, until a meat thermometer inserted into the thickest portion registers 140 degrees. (Tent the ham with aluminum foil after 1-1/2 hours to prevent excessive browning, if necessary.)

Remove the ham to a serving platter and let cool.

Meanwhile, if desired, stir the coffee into the drippings to loosen the browned particles in the pan. Pour the drippings into a saucepan. Cook for 5 to 6 minutes or until slightly thickened. Serve the sauce with the ham. Garnish the ham platter, if desired. Separately cover and store the ham and sauce in the refrigerator for up to five days.

## Pork

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*Per Serving (excluding unknown items): 104 Calories; trace Fat (1.4% calories from fat); trace Protein; 21g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 9mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Fat; 1 Other Carbohydrates.*