



Orange-Rum Glazed Fresh Ham

A delicious main course for your holiday meal!

INGREDIENTS

From Weiss'

- 1 fresh, bone-in ham (about 20 lbs.)

From your Grocer

THE RUB

- 2 1/2 tablespoons smoked paprika
- 3 1/2 tablespoons kosher salt
- 2 tablespoons garlic powder
- 2 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 1 1/2 tablespoons kosher salt
- 8 whole cloves

THE GLAZE

- 3 cups orange juice
- The zest of one orange
- 1/3 cup dark spiced rum
- 1 1/3 cups light brown sugar
- 1 bay leaf
- 1 cinnamon stick
- 2 teaspoons crushed black peppercorns



PREPARATION

Begin by preheating your oven to 450 degrees F.

THE RUB

- Combine all spices except for the cloves in a lidded plastic container and shake well to combine.
- Score ham into a diamond shaped pattern with a sharp knife, penetrating the skin and fat.
- Rub the entire ham with the spices and insert cloves into the tips of the diamond scores, spacing as evenly as possible across the surface of the ham.
- Place ham in a baking dish.
- Cover ham and set aside, allowing to come to room temperature.

THE GLAZE

- Meanwhile, combine all glaze ingredients except rum in a saucepan and stir to combine.
- Heat until boiling and then reduce to a simmer, allowing mixture to reduce by 2/3.
- Remove from heat and allow to cool.
- Remove bay leaf.
- Add rum and stir to combine.

THE HAM

- Place ham in oven undisturbed for about 1 hour.
- Reduce temperature to 325 degrees F.
- Continue to cook ham until a thermometer inserted in the thickest part of the meat reads 150 degrees F. (about 3 hours)
- During the last hour of cooking, baste ham frequently with glaze and pan drippings. (about every 15 minutes)
- Cover ham with foil between basting if it starts to get too dark.
- Allow ham to rest for 20 minutes before serving.