Spiced Cider-Glazed Ham

This holiday-worthy ham from Carla Hall glistens with a bourbon and brown sugar glaze as it fills the kitchen with a comforting aroma.

ACTIVE	TOTAL	SERVES
1 hour 15 minutes	3 hours	10

INGREDIENTS

- 1 (7- to 8-lb.) spiral-cut bone-in ham (preferably Berkshire)
- 1 cup apple cider
- 1/2 cup packed light brown sugar
- 3 Tbsp. unsalted butter
- 2 Tbsp. (1 oz.) bourbon
- 2 Tbsp. Dijon mustard
- 1 Tbsp. apple cider vinegar
- 1/2 tsp. black peppercorns
- 1/2 tsp. ground nutmeg
- 6 whole cloves
- 1 cinnamon stick
- Small apples, for garnish (optional)

DIRECTIONS

01 **Prepare the ham.** Preheat oven to 350°F. Place ham, cut side down, in a 13 x 9-inch baking pan. Let stand at room temperature for 30 minutes.

02 **Make the glaze.** Bring apple cider, brown sugar, butter, bourbon, mustard, vinegar, peppercorns, nutmeg, cloves, and cinnamon stick to a boil in a small saucepan over medium-high. Reduce heat to medium-low. Simmer, whisking occasionally, until reduced to about 3/4 cup, about 25 minutes.

03 **Cover and bake.** Brush cider glaze evenly over ham, allowing it to drip between slices. Cover pan tightly with aluminum foil. Bake until a meat thermometer inserted into the thickest portion registers 95°F, about 1 hour and 30 minutes.

04 **Uncover and baste.** Uncover pan and baste ham with pan drippings. Continue baking, uncovered, basting every 15 minutes, until glazed and beginning to brown and a meat thermometer registers 140°F, 45 minutes to 1 hour. Transfer to a platter and let rest for 10 minutes.

05 **Finish the sauce.** Strain pan drippings into a small saucepan; discard solids. Skim off and discard most of the fat. Bring drippings to a boil over medium. Cook, stirring occasionally, until thick enough to coat the back of a spoon, 3 to 5 minutes. Pour evenly over ham. Serve warm or at room temperature, garnished with small apples, if desired.