



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Brown Sugar and Ice Wine Glazed Baked County Ham

Preheat the oven to 300°F

7-pound uncooked smoked ham, bone-in

½ cup brown sugar

¼ cup Dijon mustard

¼ cup honey

¼ cup ice wine

THE STEPS:

- Line a roasting pan with two pieces of foil making a cross.
- Put the ham on the foil, fat-side up.
- Wrap well with first piece of foil. Then close the second pieces so that the ham is completely covered.
- Bake for 2-1/2 hours.
- Remove from oven, unwrap, and with a large, sharp knife cut off the rind leaving 1/4 inch of fat.
- Score the fat in a diamond pattern, making the lines 1 inch apart.
- Make a glaze by whisking together the remaining ingredients.
- Pour out any pan juices and lightly coat the ham with 1/3 of the glaze and return it to the oven for 20 minutes
- Increase oven temperature to 325°F
- Spoon more of the glaze over the ham and return to oven.
- Repeat once more
- Remove to a serving platter and allow it to rest for at least 20 minutes.

THE LOVE: Take your time trimming the rind and fat from the ham. Use the sharpest knife you have, make slow deliberate slashes as you pull the fat away from the ham. It should come off in one big slab!