



Sweet Bourbon Ham

Savannah · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

3 hrs 35 mins

Description

My dad made this ham for Christmas about 15 years ago and we loved it I havent made a different ham since and havent loved one as much

Ingredients

— - 1 (8 1/2 pound) cooked bone-in ham (shank end) - 40 whole cloves - 1 cup firmly packed brown sugar - 1/4 cup bourbon whiskey - 1 1/2 teaspoons freshly ground black pepper

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Remove skin and excess fat from ham
2. leaving a fat layer about 1/4-inch thick. Score ham in a diamond pattern with a sharp knife. Push cloves into the center of the scored diamond shapes. Place ham with cut side down into a roasting pan. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Bake ham in the preheated oven until an instant-read meat thermometer inserted into the thickest part of the meat
3. not touching bone
4. reads 125 degrees F (52 degrees C)
5. about 2 hours. Dotdash Meredith Food Studios Combine brown sugar
6. whiskey
7. and black pepper in a bowl until glaze is smooth. Dotdash Meredith Food Studios Raise oven temperature to 375 degrees F (190 degrees C). Baste ham with 1/3 the whiskey glaze. Return to oven and bake until internal temperature reaches 140 degrees F (60 degrees C)
8. basting ham with whiskey glaze every 10 minutes. Cover ham loosely with a tent of aluminum foil if ham browns too quickly. Dotdash Meredith Food Studios Let ham rest for 15 minutes before carving. Dotdash Meredith Food Studios Dotdash Meredith Food Studios