**Heating your Ham**

**Slow Cooker Method for Heating Ham**Ham emerges very moist and tender from the slow cooker. Make sure that the ham will fit into your slow cooker. Place the ham in the appliance and add the glaze ingredients. You can also just add some Coke or Pepsi, chicken broth, or water; about 1 cup will do it. Cover and cook on low for 5-8 hours, until ham is thoroughly heated. If you want to glaze the ham, place on a broiler pan and cover with glaze; broil 10" from the heat for 10-15 minutes, watching carefully, until glaze is cooked.

**Oven Method**The goal is to reheat the ham without drying it out. The best way to do this is to place the ham on a rack in a roasting pan. Add water to the bottom of the pan and cover the whole thing tightly with foil. Bake at 325 degrees F for 16-20 minutes per pound, until a meat thermometer registers 135 degrees F. Unwrap the ham and apply the glaze; increase the heat to 400 degrees F and bake for 15-20 minutes longer until the glaze is burnished.

**Glazes**, of course, add more flavour to ham and make the meat look gorgeous too. Glazes can range from a simple brush of maple syrup to complicated mixtures made of sugars and seasonings. They should be added during the last 20-30 minutes of heating time so they do not burn. I myself like using a combination of brown sugar, maple syrup, and Dijon mustard. If you'd like, you can score the ham surface and insert whole cloves in each intersection. This adds wonderful flavor and makes for a beautiful presentation

**Honey Glaze**

## For 12 servings

* onion, chopped
* 10 cloves garlic, peeled
* ¼ cup apple cider vinegar (60 mL)
* ¼ cup stone ground mustard (60 g)
* 1 cup orange juice (240 mL)
* 10 whole cloves
* 10 lb picnic ham, cured (4 ½ kg)
* ½ cup honey (170 g)
* ½ cup Dijon mustard (125 g)
* 1 tablespoon Worcestershire sauce
* 1 cup brown sugar (220 g)

**Preparation:**

* Preheat oven to 400°F (200°C).
* Add the chopped onion, garlic cloves, apple cider vinegar, mustard, orange juice, and cloves to a large roasting pan, stirring to combine.
* Place the ham on the roasting rack over the liquid.
* Trim off tough outer skin, then score the remaining fat in a crosshatch pattern. Cover the entire roasting rack with aluminum foil and bake for 1 hour.
* Remove the ham from the oven, and remove the foil. Baste the ham with the liquid, then remove the rack from the roasting pan and set aside.
* Remove all the whole cloves from the remaining liquid in the pan. Pour the remaining liquid into a pot, along with the honey, Dijon mustard, Worcestershire sauce, and brown sugar. Whisk to combine.
* Bring the mixture to a boil over medium high heat, then simmer until thick and reduced, about 10 minutes.
* Brush the glaze on to the ham then transfer back to the roasting rack.
* Bake the ham for 30-45 minutes, or until the glaze is caramelized and the ham reaches 145°F (65°C).
* Slice the ham, and serve

Enjoy your Holidays!

From the staff at McLennan’s Island Meat & Seafood