



BAKED HAM & SWEET BOURBON MUSTARD GLAZE

ENJOY A CLASSIC GLAZE, RIGHT OUT OF GRANDMA FRICK'S RECIPE BOOK.

PREP TIME:

25 MIN

COOK TIME:

90 MIN

TOTAL TIME:

115 MIN

SERVES:

12 PEOPLE

INGREDIENTS

- 1 cup honey
- 1/2 cup molasses
- 1/2 cup bourbon
- 1/4 cup orange juice
- 2 tablespoons Dijon mustard
- 1 Frick's Fully Cooked Half Ham (5-7 LBS)

INSTRUCTIONS

Preheat oven to 325°F. Combine the honey and molasses; heat in the microwave or in a pan on the stove top. Stir in bourbon, orange juice, and mustard. Remove all but about 1/4-inch of fat cover from the ham, then place in a roasting pan. Bake for about 1-1/2 hours, or until a meat thermometer reaches 140°F (hint: you want to cook the ham about 10 minutes per pound). Baste the ham occasionally with the honey-bourbon mixture as it bakes.

• FAMILY OWNED FOR FIVE GENERATIONS •

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