



Southern Hickory Ham Glaze

Helpful hits to dress up your store-bought ham from Chef Pat Martin

- 1/2 cup unsalted butter
- 1 cup hickory, sorghum, or dark corn syrup
- 3 Tablespoons Dijon mustard
- 3 Tablespoons orange juice
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 2 cloves garlic, minced or 1/4 teaspoon powdered garlic

In a small heavy-bottom saucepan, melt butter over medium heat until golden brown. Add syrup, Dijon mustard, orange juice, and spices to the butter, stirring until fully combined (about 2 minutes). Reduce the heat to low; add the garlic. Allow to cook until fragrant about 1 minute, removing from heat before the garlic begins to brown.

Cook's Note: For a smaller ham, half the glaze recipe.

Chef's Hints: - Chef Martin suggests planning for about one-third of a pound per person. You can choose between a boneless or bone-in-ham and one that's sliced or spiral cut. A spiral cut will allow you to add more glaze to it.

The glaze with a base of sorghum or hickory syrup is a good start. Don't apply it until the last fifteen minutes of cooking and apply some more when it comes out. Allow the ham to rest about twenty minutes before serving.

About the Recipe: Hickory syrup has a unique smoky flavor, being made from the bark of the tree and not from sap. It doesn't have any sweetener, so it will need an addition of sugar. If you use dark corn syrup, it will be sweet. Remember to apply it for the last fifteen minutes of cooking.