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Cherry Glazed Ham Recipe

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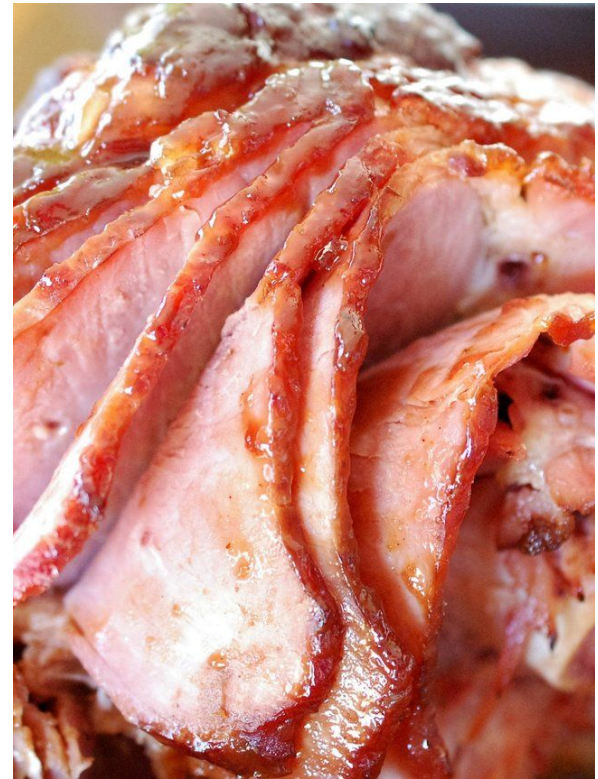
CHERRY GLAZED HAM RECIPE

Ingredients

- 10-12 lb. fully-cooked spiral sliced ham
- 2 Tablespoon (Tbsp) Cherchies® Champagne Mustard
- 1 jar Cherchies® Cherry Butter Spread (or for more of a kick try Cherchies® Cherry Hot Pepper Jam)
- 1/2 cup brown sugar
- 3 Tablespoons Bourbon

Preparation

1. Prepare the glaze by combining Cherchies® Champagne Mustard, Cherchies® Cherry Butter, brown sugar and Bourbon in a small sauce pan. Cook on low until smooth. Pour half of the glaze over the ham and cook the ham according to the package directions, normally 15 minutes per pound until warm. Chill the other half of the glaze until later. When the ham is about a half hour from being done, remove the ham from the oven and pour the rest of the glaze over the ham. Cook the ham for the remaining time. When the ham is warmed, cool for 15 minutes before serving.
2. *Note- This basic recipe would work nicely with any of our Cherchies® Preserves or Hot Pepper Jams, depending on your palate. Try them all and let us know what you come up with:)
3. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods
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