




## Gewurztraminer Ham Glaze OBJ

 Aug 17, 2022



### Ingredients:

- 1 whole cured, smoked bone-in ham (14-16 lb.)
- 3 cups LaBelle Winery Gewurztraminer Wine, separated
- 2 tablespoons (1/4 stick) unsalted butter
- 1/4 cup finely chopped shallots or onions
- 2 teaspoons fresh thyme leaves (or, if using dried, 1 teaspoon)
- 1/2 cup whole grain mustard
- 1/4 cup brown sugar
- 1/4 cup The Winemaker's Kitchen Triple Citrus Riesling Marmalade
- 1/2 teaspoon freshly ground black pepper
- Small pinch of kosher salt

Arrange a rack in lowest level of oven; preheat to 300-degrees F. If there is fat on one side of your ham, place ham fat-side up in roasting pan. Score fat crosswise (do not cut into meat) on top of ham with parallel cuts spaced 1/2" apart.

Pour one cup of LaBelle Winery Gewurztraminer Wine and three cups water into bottom of roasting pan and cover with tin foil to make a tent over ham. Bake ham, basting with pan juices occasionally, until an instant-read thermometer inserted into center of ham registers 110-degrees F (approx. 1.5 – 3 hours).

Meanwhile, melt butter in a medium skillet over medium heat. Add shallots or onions; cook, stirring often, until shallots or onions are soft (approx. 10 minutes). Remove pan from heat; stir in remaining 2 cups of Gewurztraminer wine. Return to stove. Increase heat to medium-high, bring to a simmer and cook until reduced to 1/4 cup (approx. 8 minutes). Add mustard, brown sugar, The

Winemaker's Kitchen Triple Citrus Riesling Marmalade, thyme, pepper and salt.

Remove ham pan from oven and increase heat to 350-degrees F. Using a pastry brush, spread wine glaze mixture over ham. Return pan to oven and bake ham without foil until internal temperature registers 135-degrees F and crust is golden brown (approx. 15-30 minutes).

Transfer ham to large platter; let rest for 30 minutes before carving.

