

Brown Sugar Maple Ham

with Maple Creme Oolong Tea Glaze

1 fully cooked bone-in ham (about 8-10 lbs)
1 C brown sugar
1/2 C maple syrup
1/4 C brewed Maple Creme Oolong Tea
1/4 C Dijon mustard

1/4 C pineapple juice
1 T apple cider vinegar
1 t ground ginger
Pineapple rings
Maraschino cherries
Toothpicks

PREPARE THE HAM: Preheat the oven to 325°F. Score the surface of the ham in a diamond pattern. Place the ham in a roasting pan.

MAKE THE GLAZE: In a medium saucepan, combine the brown sugar, maple syrup, brewed Adagio Maple Creme Oolong Tea, Dijon mustard, pineapple juice, apple cider vinegar, and ground ginger. Heat over medium heat, stirring until the sugar dissolves and the mixture thickens slightly, about 15 minutes.

GLAZE THE HAM: Brush half of the glaze over the ham, making sure it gets into the scored lines. Arrange pineapple rings on the ham and secure each with a maraschino cherry in the center, held in place with toothpicks.

BAKE THE HAM: Cover the ham loosely with foil and bake for 2-3 hours, basting with the remaining glaze every 20-30 minutes. Remove the foil in the last 30 minutes to allow the glaze to caramelize. The ham is done when it reaches an internal temperature of 140°F. Let it rest for 10 minutes before slicing.