

# BASE ESSENTIALS

## Base Essentials Bourbon-Maple-Mustard Ham Glaze

Ingredients:	Quantity	Unit	Notes
Base Essentials Ham Base	2	tsp.	
Maple Syrup	1	cup	
Bourbon	1	cup	Minced
Cinnamon	1/2	tsp	
Cloves	1/2	tsp	
Ham Fat (rendered)	1/2	cup	
Butter	1/2	cup	
Garlic	2	Tbsn	Smashed
Dijon Mustard	2	Tbsn	

1. Trim approximately 8oz of fat off the ham. Add to small pan and cook over medium heat to render down
2. Add the butter to the rendered ham fat and melt
3. Add in the maple syrup, cinnamon, clove and mustard and simmer for 3-5 minutes
4. Add the bourbon and ham base to the sauce pan. Stir. ring to a boil for 1 minute, reduce heat and simmer for 2 minutes
5. Add the garlic and simmer for 1 minute. Tyrn off heat and allow to rest for 5 minutes
6. Strain if desired and use to glaze ham before cooking and/or serve along side fully baked ham

