



The Holiday Ham

For many the quintessential spiral glazed ham is a must serve staple for Christmas. Consider a cranberry or pumpkin bourbon gastrique to elevate your ham into an up expected fun and tasty surprise!

Maple Bourbon Butter Pumpkin Gastrique

Ingredients:

- 4 tablespoons unsalted butter
- 2 shallot's (peeled and minced)
- 2 cups pumpkin (or deep yellow/orange squash) cut in to 2 inch pieces
- 3 tablespoons sugar
- 3 tablespoons real maple syrup
- 6 tablespoons bourbon
- 5 tablespoons Braggs cider vinegar

Instructions:

1. Melt the butter in a small saucepan over medium-low heat.
2. Add shallots and cook until they are translucent (about 5 minutes).
3. Add the pumpkin, sugar, maple syrup, bourbon, and cider vinegar to the pan.
4. Over medium-high heat, bring it to a very light boil, then reduce the heat to low.
5. Simmer until the pumpkin is very tender (10 to 20 minutes) and remove from heat.
6. Purée the mixture in a blender.
7. Adjust seasoning and or tartness

Bourbon Cranberry Gastrique

Ingredients:

- 4 tablespoons unsalted butter
- 2 shallot's (peeled and minced)
- 2 cups cranberries
- 4 tablespoons sugar
- 2 tablespoons orange juice concentrate
- 6 tablespoons bourbon
- 4 tablespoons Braggs cider vinegar

Instructions:

1. Melt the butter in a small saucepan over medium-low heat.
2. Add shallots and cook until they are translucent (about 5 minutes).
3. Add the cranberries, sugar, orange juice concentrate, bourbon, and cider vinegar to the pan.
4. Over medium-high heat, bring it to a very light boil, then reduce the heat to low.
5. Simmer until the cranberries are tender (10 to 20 minutes) and remove from heat.
6. Purée the mixture in a blender.
7. Adjust seasoning and or tartness

Quick blackberry Glaze

If gastrique is not your game just keep it simple and take an 8 oz. jar of blackberry jam, add ½ of thinly sliced jalapeno pepper and 3 Tablespoons of OJ and 1 tablespoon butter warm over low heat in a sauce pan for 3-5 minutes and brush on ham.

Now for the Ham!

Instructions:

1. Preheat your oven to 325 degrees F. Prepare a roasting pan with a roasting rack so that the ham doesn't cook in its own juices (you want a nice crispy bottom).
2. Place the ham on the roasting rack and use a sharp serrated knife to score the ham diagonally.
3. Use a brush to coat the ham all over with chosen gastrique, about a cup to a 1 & ½. (You will repeat this process once more about 20 minutes before the ham is done.)
4. Place the pan in the oven and roast for 1 and 1/2 to or until a thermometer registers 135 degrees F. (About 20-25 minutes per pound). (You don't need to worry about the temperature too much since the ham is already cooked. You just want to make sure it's hot all the way through.)
5. 20 minutes before you think it will be done, brush with sauce one more time

Roasted Rack of Pork with Pumpkin or Cranberry Gastrique

Ingredients:

- 1 four-rib pork roast (approximately 3 pounds)
- 1- cup of gastrique (see recipe above)
- 1 1/2 tablespoons baking soda
- 2 tablespoons olive oil
- 2 tablespoons olive oil
- 2 tablespoons chopped fresh rosemary
- 2 tablespoons chopped fresh thyme
- Sea salt and freshly ground black pepper

Instructions:

1. Preheat the oven to 325 degrees F.
2. To prepare the pork for cooking, set the pork on a baking sheet and score the skin into a crisscross pattern. Be sure to only score the fat and not deep enough to cut into the meat. Scoring exposes more fat to the heat, which results in more fat being rendered during cooking?
3. Place the pork in a roasting pan and transfer to the oven. Cook, uncovered for 30 minutes, remove and brush with gastrique, continue to rest for another 25-35 minutes, until the internal temperature reaches 140-145 degrees.