

Mango & Bourbon Glazed Ham



Ham doesn't have to be boring ~ just add some mango chutney, Dijon mustard and bourbon!

Serves 12

1 ~ 16 pound spiral cut, bone in ham	1/2c Dijon Mustard
8 garlic cloves	1c brown sugar
8oz mango chutney ~ recommend Major Grey's	2T bourbon
	2T orange juice

Preheat oven to 350. Place ham in heavy roasting pan.

Place garlic, mango chutney, Dijon, brown sugar, bourbon and orange juice in food processor. Process until smooth.

Pour glaze over ham and bake 75~90 minutes until ham is heated throughout and glaze is browned. Spoon glaze juices in bottom of pan over ham every 20 minutes.

Allow ham to sit before serving at least 30 minutes. Place glaze that is in bottom of roasting pan in small saucepan and simmer gently, reducing by about 1/3. Serve glaze in small bowl on the side.

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