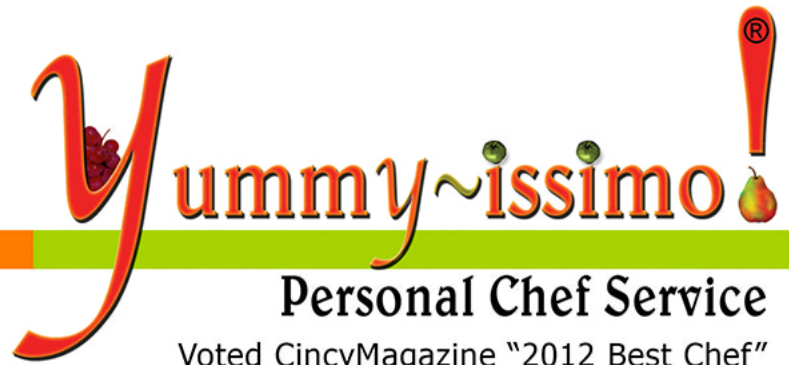


Perfect Easter Ham



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 10~12

1/2c apple juice

1/4c bourbon

2c brown sugar

1c pecans, toasted, finely ground

1/4c molasses

3T dry mustard

1 ~ 16~18 pound bone~in ham

Place apple juice and bourbon in small saucepan and boil until it reduces to about 1/2c, approximately 5 minutes. Combine brown sugar, pecans, molasses and dry mustard in small bowl. Add bourbon mixture and stir to form a thick paste.

Preheat oven to 325. Line large roasting pan with heavy~duty foil. Place ham, fat side up, in roasting pan and roast 10 minutes per pound, about 2 1/2 hours for a 16 pound ham.

Remove ham from oven, increase temperature to 425. Lightly score ham with a sharp knife and rub the brown sugar mixture all over the top and sides of the ham. Return to the oven and roast 25~30 minutes.

Remove ham from oven and allow to rest 20~30 minutes before slicing.

Debbie Spangler ~ Certified Personal Chef

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