

Baked Spiral Ham with Apple-Bourbon Glaze

Ingredients

Ham

- 1 8-lb (4 kg) fully cooked spiral ham
- 1/2 cup (125 mL) water

Glaze

- 1 can (12 oz/350 g) frozen apple juice concentrate, thawed
- 3/4 cup (175 mL) brown sugar
- 1/4 cup (60 mL) plus 1-2 tbsp (15-30 mL) whiskey
- 1 tbsp (15 mL) pumpkin pie spice
- 1/2 tsp (2 mL) coarsely ground black pepper

Directions

1. Preheat the oven to 275°F (135°C). Place the ham cut-side down in the [Covered Roaster](#). Pour water in the pan, cover with the lid, and place in the oven.
2. Meanwhile, combine all the glaze ingredients in a [1.5-qt. \(1.4-L\) Covered Saucepan](#). Whisk until smooth with the [Silicone-Coated Sauce Whisk](#) and bring to a boil over medium-high heat.
3. Lower the heat to medium and reduce for 25–30 minutes, until the liquid becomes a thick, syrupy consistency. Set aside to cool for about 35–40 minutes.
4. Brush the glaze onto the ham with the [Chef's Silicone Basting Brush](#). Bake an additional 5–10 minutes. Add the remaining 1–2 tbsp whiskey to the remaining glaze; whisk and serve as a sauce with the ham.



Yield:

- 32 servings of 4 oz/125 g

Nutrients per serving:

Calories 210 , Total Fat 7 g, Saturated Fat 2.5 g, Sodium 1130 mg, Carbohydrate 10 g, Fiber 0 g, Protein 24 g

Cook's Tips:

In addition to ham, this versatile glaze can be used on pork chops, ribs, and barbecued chicken.