

GLAZED HAM WITH MAPLE RUM SAUCE

5	lb	HAM	2.5	kg
1/3	cup	maple syrup	75	mL
1/4	cup	amber rum	50	mL
1/2	cup	beef broth	125	mL
2	tsp	Dijon mustard	10	mL

Roast ham at 325°F(160°C) uncovered, about 15 minutes per lb/0.5kg. Meanwhile, combine maple syrup and rum. After 45 minutes, brush ham with maple mixture, frequently, until ham is done. Remove to a platter and keep warm. Skim any fat from pan juices; add remaining glaze, beef broth and mustard. Stir to scrape up browned bits. Bring to a boil; reduce heat and simmer, about 10 minutes, until sauce is reduced. Slice ham. Serve with maple rum sauce.

YIELD: 20 servings



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