

GLAZED HAM WITH MAPLE RUM SAUCE

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|-----|-----|---------------|-----|----|
| 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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