



Fresh Cured Ham with Apple Cider Mustard Glaze

1 fresh ham, skin off
Brine
Apple Cider Glaze

First brine the ham (recipe below). Dry brined ham and place in a roasting pan. Cook at 325 F for approximately 5 hours, until an internal temperature of 145 degrees is reached.

Allow to rest for 10 minutes, carve and serve with and serve with Apple Cider Glaze (recipe below).

Brine

1 gallon water	2 bay leaves
1 cup kosher salt	2 sprigs fresh thyme
1/2 cup maple sugar	2 cloves garlic
10 whole black peppercorns	

Place all of the brine ingredients in a nonreactive stock pot and bring to a boil. Let cool to room temperature.

Pour into a container that is large enough to store ham and then cover with brine and refrigerate for 72 hours.

Apple Cider Glaze

2 cups apple cider, reduced by half
2 tablespoons coarse mustard
Fresh thyme to taste
Kosher salt and black pepper to taste

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