

Balsamic Glazed Ham



Prep Time: 30 minutes

Cook Time: 90 minutes

Serves: 8

Ingredients

- 1 bone-in ham, 6-8 pounds
- 1 cup [Gustare New England Maple Balsamic Vinegar](#)
- 2 tbsp. Dijon mustard, coarse ground

Directions

1. Preheat oven to 325 degrees.
2. Line a large roasting pan with foil. With a sharp knife, score the fat all over the ham in a diamond pattern. Place the ham, cut side down, in the roasting pan and cover tightly with foil. Bake for 1 hour.
3. While the ham is roasting, reduce New England Maple balsamic by half in a medium saucepan over simmer for approximately 25-30 minutes. When the balsamic is reduced and thick and syrupy, remove from heat and whisk in the mustard.
4. Remove ham from the oven and increase the oven temperature to 350 degrees. Using a pastry brush, liberally apply the New England Maple balsamic glaze all over the ham, paying special attention to working it into the scored portions.
5. Return the uncovered ham to the oven and roast for approximately 30 minutes or until the glaze has caramelized and the ham is golden brown. Enjoy!