



## Holiday Negroni Glaze

### FOR THE GLAZE

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- 2 Navel oranges, peeled and juiced (reserve juice for cooking the Ham)
- 2 juniper berries
- 1 bay leaf
- 1 cup dark brown sugar, packed
- 1 cup gin
- 4 cups Sanbitter or Campari

Place all ingredients in a non-reactive pan over medium heat and reduce sauce by  $\frac{3}{4}$  to a consistency like maple syrup, about 5 minutes. Remove from the heat and allow glaze to cool for 3 to 5 minutes and then strain out the orange peels. Set glaze aside. The best part is you can use this glaze on all sorts of things from pork loin to roasted chickens.

### FOR THE HAM

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- 1 fully cooked Ham (9-10 lb)
- 10 juniper berries
- 2 cups Negroni Glaze (see recipe)

### METHOD

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1. Remove the ham from the refrigerator and bring to room temperature for at least 30 minutes.
2. Preheat the oven to 325 degrees F
3. Trim off any skin from the ham.



4. Use a sharp paring knife to score through the fat in a diagonal crosshatch pattern without cutting through to the meat. Insert the juniper berries into the ham (if using), placing them at the intersections of the X cuts.
  5. Put the ham, flat side down, on a rack in a large roasting pan. Pour 1/4 inch water into the bottom of the pan. Add the squeezed orange juice. Transfer pan to the bottom rack of the oven and roast until a thermometer inserted into the thickest part of the ham registers 130 degrees F, about 2 hours, 30 minutes (about 15 minutes per pound).
  6. Increase the oven temperature to 425 degrees F. Pour half of the Negroni Glaze over the ham and brush to coat. If the water in the bottom of the pan has evaporated, add more. Return the ham to the oven and roast, basting every 10 minutes with the remaining Glaze, until glossy and well browned, about 30 more minutes.
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