



SWAG RECIPE

Bourbon & Sorghum Ham

Ready in **3 hours**

Serves **6 or more people**

Preparation

1. Preheat oven to 325°F
2. Place the ham in a large roasting pan and add 1 cup of orange juice.
3. Cover the pan with plastic wrap then foil and bake the ham for about 2 hours and 45 minutes, basting occasionally with any accumulated juices, until the instant read thermometer inserted into the thickest part registers 140°F.
4. Meanwhile, in a medium saucepan, combine the sorghum with 2 tbsp of orange juice and cook over moderately high heat, swirling the pan occasionally for about 8 to 10 minutes, until a lightly golden caramel forms.
5. Remove from the heat and quickly add the fennel, coriander, star anise, bay leaves, cinnamon, garlic, ginger, chile and orange zest; let sit for about 20 seconds until fragrant.
6. Carefully add the bourbon, samurai sauce and honey into the saucepan.

Ingredients

- 1 - 18lb bone-in, whole or spiral cut smoked ham, at room temperature
 - 1 cup of sorghum
 - 1 tbsp of fennel seeds
 - 1 tbsp of coriander seeds
 - 1 - 1 star anise pod
 - 1 bay leaf
 - 1 cinnamon stick
 - 4 garlic cloves
 - 1 - 1 inch piece of freshly cut ginger, thinly sliced
 - 1 dried red chile
 - 1 tsp of finely grated orange zest
 - 2 cups of bourbon
 - 2 tbsp of samurai sauce
 - 2 tbsp of honey
 - 1 cup and 2 tbsp of orange juice
7. Return the glaze to a simmer and cook over medium heat, stirring occasionally, until slightly thickened, about 10 minutes.
 8. Remove the plastic and foil and brush the ham with glaze. Roast for 30 more minutes, glazing the ham every 5 minutes, until the top is lightly caramelized.
 9. Transfer the ham to a platter and let rest for 15 minutes. Skim the fat from the pan juices and place juices in a bowl. Serve the ham with the pan juices.

Tips from Executive Chef Jake
syrup.

Sorghum substitute: Agave nectar, sugar or corn