

Ham with Caramel Mustard Glaze Gourmet

- 12 - 14 lb shankless skinless smoked-cured ham
- Whole cloves for studding ham
- ½ cup B.R. Cohn Chardonnay Caramel Sauce
- ½ cup B.R. Cohn Balsamic & Shallot Mustard

Preheat oven to 350° F. Score top of ham into diamonds and stud center of each diamond with a clove. On a rack in a roasting pan bake ham in middle of oven 1 ½ hours. In a small bowl mix the caramel sauce with the mustard. Spread glaze evenly on top of baked ham and bake 35 minutes more. Transfer ham to a platter and let stand 15 minutes. Serve ham with relishes and brandied fruits.



2 ½ Hours



Serves 8



Pairs with B.R. Cohn Sauvignon Blanc

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



 15000 Sonoma Hwy., Glen Ellen, CA 95442

 (800) 330-4064 ext. 117

 www.brcohnoliveoil.com

OLIVE OILS • GOURMET VINEGARS & FOOD PRODUCTS • ULTRA PREMIUM WINES