

Brined Fresh Ham with Cider Mustard Glaze

***** Brine

1 (6 to 8-pound) bone-in fresh ham
2 cups kosher salt
2 cups sugar
2 bay leaves
2 Tbs fennel seeds
2 tablespoons crushed red pepper flakes
4 whole cloves
1 cinnamon stick
2 gallons water
12 ounces Hard cider

*****Rub

4 medium scallions, coarsely chopped
2 small jalapenos, seeded and coarsely chopped
2 lime, juiced and zest
2 large cloves garlic
2 Tbs chopped fresh ginger
1 Tbs chopped fresh thyme
2 Tbs chopped sage
1 tsp. ground allspice
1/2 tsp. ground cinnamon
 $\frac{1}{4}$ cup olive oil

*****Glaze

1 cup Dijon mustard
1 cup whole-grain mustard
1 cup honey
1 cup Apple Cider

1. Prepare the Brine by combining the ingredients until dissolved. Submerge Ham and let brine overnight in refrigerator.
2. Drain Pork Leg and rinse. Pat dry and let come to room temperature.
3. Combine Rub ingredients in bowl of food processor and process until well combined.
4. Rub leg with paste until all sides are well coated.
5. Preheat oven to 450 degrees
6. Roast the ham for 30 minutes, reduce the oven temperature to 325 degrees F, and roast until an instant-read thermometer inserted into the thickest part registers 165 degrees F, about 4 hours.
7. During the last 1 1/2 hours of roasting the ham, brush it with the glaze every 30 minutes.
8. Turn off oven and let Ham rest for 30 minutes.

Mango Pineapple Chutney

6 oz mango, diced (1 large mango)
2 oz Pineapple, diced in juice
2 oz onion, finely diced
1 clove Garlic, minced
1 teaspoon fresh Ginger, minced
 $\frac{1}{4}$ cup Sugar
 $\frac{1}{4}$ cup Cider Vinegar
 $\frac{1}{4}$ teaspoon Salt
 $\frac{1}{2}$ teaspoon Aleppo pepper
1 teaspoon Curry powder

1. Combine ingredients in sauce pan and cook until thick about 30 minutes..