Chef Ben's
Savory Dr. Pepper Glazed Ham
Serves 10

Ingredients

- 1 10lb (give or take) high quality ham
- 1/2 Cup stone ground mustard
- 1 Cup brown sugar
- 1 12oz Dr Pepper divided (or your favorite cola drink)
- 2 Sprigs rosemary picked & roughly chopped
- Black pepper to taste



Directions

In a large roasting pan, stand your ham up on the wide end. Score from top to bottom with smooth diagonal cuts approximately 1/2" deep and 1" apart. Score again in the other direction to make a diamond pattern. Skip this step if your ham is spiral sliced.

Mix the mustard, brown sugar, 3 tablespoons of Dr. Pepper, the rosemary, and black pepper together. With your hands, smear the glaze thickly all over the ham, pushing as much as possible into the cuts.

Pour the remaining Dr. Pepper into the bottom of the pan. Carefully tent with foil making sure it's touching the ham as little as possible. Place in a preheated 325 degree oven.

Cook for 1 hour. Then remove the foil and baste the ham thoroughly with the juices from the pan. Return to the oven and continue cooking uncovered. Repeat basting every 20 minutes or so.

The ham is done when it has reached an internal temperature of 145 degrees (approximately 2 hours). Remove from oven replacing the foil and allow to rest 20 minutes. Slice and serve.

Enjoy,

Chef Ben