



MAPLE GLAZED HAM

Ingredients

2 1/3 cups fine-cut orange marmalade
1/2 cup maple syrup
1/2 cup firmly packed brown sugar

1 cup apple cider
13lb whole leg ham on the bone
Cloves, to stud

Instructions

1 Place marmalade, syrup, sugar and juice in a saucepan over low heat. Cook, stirring, for 3-4 minutes until marmalade dissolves. Increase heat to medium-low and cook for 10 minutes or until reduced by half. **2** Preheat oven to 170°C. Cut around ham shank in a zigzag pattern. Carefully run knife under the skin, around the edge of the ham. Gently lift off skin in 1 piece by running your fingers between the rind and the fat, and discard. Using a small sharp knife, score the fat in a diamond pattern, then press 1 clove into each diamond. **3** Pour enough water in a large roasting pan to come 2" up the side (this will prevent the glaze burning as it drips). Place a wire rack in the pan and place ham on rack. Cover with foil. **4** Brush ham with a little glaze and bake for 1 hour, basting every 15 minutes with remaining glaze and adding more water, if necessary, until golden. **5** Serve warm or at room temperature.





HOLIDAY SCALLOPED APPLE POTATOES

Ingredients

1 medium Granny Smith apple, peeled, sliced thin
3/4 cup plus 2 tbsp. shredded Parmesan cheese, divided
1 tsp. sugar
1 tsp. lemon juice
1/2 cup sliced sweet onion
4 medium red potatoes, sliced thin

2 tbsp. butter
1/2 cup heavy whipping cream
1/2 tsp. minced fresh thyme
1/4 tsp. salt
1/4 tsp. pepper
Chopped fresh parsley, optional

Instructions

❶ Preheat oven to 350°. In a small bowl, combine apple slices, sugar and lemon juice; toss to coat. Set aside. In an 8in. or 9in. cast-iron or other ovenproof skillet, heat butter over medium heat. Add onion; cook and stir until crisp-tender, about 3 minutes. Remove from the heat. ❷ Alternately arrange potato and apple slices in a single layer in same skillet. Combine 3/4 cup Parmesan cheese with cream, thyme, salt and pepper; pour over top. ❸ Bake, uncovered, 50 minutes. Top with remaining 2 tablespoons Parmesan cheese. Bake until potatoes are tender and top is lightly browned, 5-10 minutes longer. ❹ Let stand 10 minutes before serving. If desired, sprinkle with parsley.





OLD FASHIONED GINGERBREAD

Ingredients

2/3 cup packed dark brown sugar

2/3 cup molasses

2/3 cup boiling water

1/4 cup cold unsalted butter

1 tsp. baking soda

Brown Sugar-and-Ginger Whipped Cream

1/2 tsp. kosher salt

1 large egg

1 1/2 cups all-purpose flour

2 tsp. ground ginger

1 tsp. ground cinnamon

1/4 tsp ground nutmeg

1/4 tsp. ground allspice

1/4 tsp. ground cloves

1/4 tsp. black pepper

Powdered sugar, for dusting

Instructions

❶ Preheat oven to 350°F. ❷ **Make brown sugar mixture:** Whisk together brown sugar, molasses, boiling water, and cubed butter in a medium bowl until butter melts. Whisk in baking soda and salt. Let stand until lukewarm, about 25 minutes. Whisk in egg. ❸ **Combine dry ingredients and brown sugar mixture:** Whisk together flour, ginger, cinnamon, nutmeg, allspice, cloves, and black pepper in a small bowl; add to brown sugar mixture and whisk until smooth. ❹ **Add batter to pan:** Pour into a generously greased (with butter or cooking spray) and floured 9-inch square pan. ❺ **Bake and cool:** Bake in preheated oven until a toothpick inserted in center comes out clean, 20 to 25 minutes. Cool in pan 10 minutes. Transfer gingerbread to a wire rack, and cool completely, about 1 hour.

