

THE OLIVE AND THE GRAPE
Recipe of the Month – March 2008
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THE OLIVE AND THE GRAPE'S HONEY HAM

8-10 pound bone-in ham
15-30 whole cloves

Glaze:

2 c. orange juice
1 T. coarsely ground black pepper*
¼ c. Raspberry Culinary Syrup*
¼ c. Ohio Honey*
1 t. dill
¼ c. regular strength mustard powder (**see substitution option below)

Preheat oven 325 degrees. Wash the ham and pat dry. Stud the ham with as many whole cloves as desired. Place the ham in a roasting pan and bake at 325 degrees for about 2-2 ½ hours, or until the internal temperature reaches 130 degrees. While the ham is baking, put the orange juice in a small saucepan and heat over medium-high heat until the juice reduces by 50%. Add the remaining glaze ingredients and stir to combine. Remove from heat. When the internal temperature of the ham reaches 130 degrees, coat generously with the glaze and return to the oven. Continue baking until the internal temperature reaches 165 degrees, about another 30 minutes, basting with the glaze about every 10 minutes. Serves 10-15

**2 T. *Food and Wine* Raspberry Honey Mustard* maybe substituted for the mustard powder

DILLED GLAZED GREEN BEANS

1 pound green beans
½ c. chopped onion
2 T. olive oil (Lemon Dill, Hint of Lemon, and Rosemary Garlic are good choices)*
3-4 T. ham drippings
3-4 T. water
½ t. dill (use ¼ t. if using Lemon Dill seasoned oil*)

Heat the oil in a medium skillet over medium heat. Add the onion and ham drippings. Cook until browned. Add the green beans and water. Cover and simmer until water is gone and the beans are cooked. Sprinkle with dill before serving. Serves 6-8.

* Available at The Olive and The Grape, Mentor, OH (Restaurant Grind Black Pepper; Raspberry Culinary Syrup; Ohio Honey; *Food and Wine* Raspberry Honey Mustard; Lemon Dill, Hint of Lemon, and Rosemary garlic Seasoned Olive Oils)