



Hoisin Glazed Baked Ham

The main ingredient in this glaze is Hoisin Sauce. Hoisin sauce is Chinese and is used as a glaze, much like we use barbecue sauce. It is made of soybean paste, garlic and chilies. It can also contain sugar and vinegar. It is a pungent, sweet, spicy and salty sauce. You can find it at Asian markets or in the Asian aisle of your grocery store.

This is what you will need for this recipe:

1- 9 to 10 pound bone in ham

1 cup Hoisin sauce

1 TBS rice wine vinegar

1 TBS soy sauce

1 TBS mustard

Preheat the oven to 375 degrees.

Score the ham by using a sharp knife and inserting it about 1/3rd inch into the fat. Make some diamond

shapes. This will make the skin crispy. Place the ham in a roasting pan.

Place the Hoisin sauce, vinegar, soy sauce and mustard in a small, heavy pan. Bring to a soft boil, stirring constantly. Simmer for a few minutes.

Generously glaze the ham with the sauce, making sure you fill in the diamond crevices. Place the ham in the oven and bake for 30 minutes. Re-glaze the ham and bake for another 30 minutes. Re-glaze and cover the ham loosely with some foil. Bake for another hour and remove from oven.

Allow the ham to sit for a few minutes. Carve and serve.

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