

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Spicy Holiday Ham

Ham at Yuletide; a classic. This version prevents the usual flavor boredom by adding plenty of pineapple and zesty jalapeños...

16- to 18-pound smoked, bone-in ham, with skin
1 large pineapple, peeled, cored
2 yellow onions, thinly sliced
2 bay leaves
2 cup Marsala (or similar)
2 cup Riesling (or Liebfraumilch)
2 cup water
1/2 tsp freshly grated nutmeg
1/4 cup whole-grain mustard
2 Tbsp Dijon mustard
4 large jalapeños, sliced crosswise 1/8 inch thick

Heat oven to 450° F. Cut skin away from ham, leaving a nice layer of fat. Score the fat in a diamond or rectangle pattern. Cut half the pineapple into rings; retain remainder. Layer pineapple slices on bottom of roasting pan. Add sliced onions, bay leaves, wines, water and nutmeg to pan, then place ham in roaster, fat side up. Cover ham with parchment, then tightly seal the whole pan with foil or a tight-fitting lid. Bake for 45 minutes, then turn heat down to 325° F and bake another 2 hours and 30 minutes.

Meanwhile, purée remaining pineapple in blender with mustards. Remove ham from oven, and turn heat up to about 400° F. Coat ham with pineapple-mustard purée, then arrange jalapeño slices across ham. (Discard seeds to reduce zestiness, if desired.) Bake ham 15 minutes or so, until nicely browned. Transfer ham to resting board; let stand for 20 minutes.

Strain pan juices into a saucepan and reduce to about 3 cups over medium-high heat. Skim fat and place in gravy boat; served with sliced ham.

Yield: Twelve to twenty servings, plus leftovers for sandwiches

Preparation time: 20 minutes

Cooking time: 3 hours 30 minutes

