



# Baked Ham with Apple Cider Maple Glaze

A cured smoked ham doesn't actually require cooking but when brushed with a flavorful glaze and heated through it makes a wonderful centerpiece for a celebratory meal. Here are some basics to guide you to success.

An unsliced ham can be baked covered or uncovered but should be basted every 30 minutes if baked **uncovered**. An unsliced ham baked in the Steam oven does not need to be covered. A **sliced** ham should always be covered to prevent drying during the heating process.

## For the ham:

1 8 - 9lb (3.6 - 4k) cured, smoked ham, whole or sliced

## For the glaze:

2 cups (460g) fresh apple cider  
⅔ cup (159g) pure maple syrup  
½ cup (110g) dark brown sugar  
1 tbsp (15g) Dijon mustard  
1 tbsp (15g) bourbon (optional)

Gaggenau Appliances: BO, BOP, EB and Combi Steam Ovens  
Heating Mode(s): Convection/Convection + Humidity (CSO)  
Temperature: 325° F/375° F/ 80%+300° F/375° (CSO)  
Required Accessories: Oven tray with rack  
Preparation Time: 10 minutes  
Cooking Time: 2 hours 15 minutes  
Serves: 10 - 12

For best results let the ham sit outside of the refrigerator for 1 hour in a cool place before heating. The glaze can be prepared at this time.

## To make the glaze:

Combine the apple cider, maple syrup, brown sugar and bourbon in a heavy saucepan and bring to a gentle boil. Power level 8 Induction or Gas cooktop. Reduce the power to level 7 and reduce the liquid by half, this will take 25 - 30 minutes.

## To bake the ham:

Heat the oven in the 80% Humidity mode and set the temperature to 300° F.

Place the ham on a rack fitted in the solid oven tray or a shallow baking pan.

Brush the ham with a coating of the glaze, (loosely cover with foil if ham is sliced) slide the pan into the oven and set the timer for 30 minutes. Baste the ham again and set the timer for another 30 minutes and when the timer elapses, baste the ham one more time.

Continue cooking the ham for another 20 minutes, remove the foil if using and glaze the ham one more time. Change the mode to 30% Humidity and increase the oven temperature to 375° F and heat the ham for another 15 - 20 minutes until the glaze begins to caramelize.

To serve the ham, combine the pan juices with any additional glaze in a small saucepan and reduce for 10 - 12, power level 7, induction and gas cooktops, to serve with the ham.