STEAMSHIP HAM WITH WHISKEY-COLA GLAZE

- 1 Smithfield ham
- 2/3 cup Cola
- 2/3 cup Light brown sugar, firmly packed
- 1/3 cup Whiskey
- 1 Tbsp Orange peel, finely grated
- 1/8 tsp Cloves, ground
- 1/4 tsp Allspice, ground

1. Preheat oven to 350°F.
2. Place ham on roasting pan and place in oven.
3. Combine all other ingredients in saucepan, bring to boil over medium-high heat. Reduce heat and simmer until reduced to thick glaze, about 15 minutes.|After 45 minutes, brush glaze on ham and return to oven for 15 minutes or until done.
4. Remove from oven and let cool for 10 minutes before slicing.

ADDITIONAL INFORMATION

Ingredients	1 Smithfield ham, 1 Tbsp Orange peel, finely grated, 1/3 cup Whiskey, 1/4 tsp Allspice, ground, 1/8 tsp Cloves, ground, 2/3 cup Cola, 2/3 cup Light brown sugar, firmly packed
Course	Dinner, Entrees
Cuisine	American, BBQ, Seasonal Winter