Maple and cider ham

Chef	Portions	Preparation
Marc Bélanger	**15 to 20**	**3h**

Ingredients

- [ ] 1 ham, about 3 kg (6.5 lb.)
- [ ] 1 can (540 ml) maple syrup
- [ ] 2 cups apple cider (or 1 cup ice cider)
- [ ] 2 cups chicken broth
- [ ] 1 tbsp. Dijon mustard
- [ ] Ground black pepper
- [ ] 100 g butter (to taste)

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Preparation

— Place ham in a large casserole, cover with cold water and bring to a boil for 15 minutes. Remove ham, discard water and set ham aside on a plate.
— Preheat oven to 350°F.
— Bring maple syrup to a boil in casserole used for ham. Simmer until it thickens and begins to caramelize. Add cider, chicken broth and mustard and bring to a boil. Return ham to casserole, season with pepper and cover. Bake for about 1 hour.
— Remove lid and finish cooking for about 30 minutes, basting ham frequently with cooking juices.
— Remove ham, reduce cooking juices to desired consistency, add butter and whisk. Keep warm.
— Slice ham and serve with cooking juices.

Bon appétit!

Our other favourite recipes: Peach meatballs, Thai chicken soup, Confit duck pasta, Tofu stir-fry, Spaghetti sauce, Vegetables with mint and yogurt

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