



HAM IN COCA COLA Serves 8

4-1/4 to 4-1/2 pound bone-in ham

1 onion, peeled and cut in half

2 liter bottle of Coca-Cola

Glaze:

Handful of cloves, studded into ham

1/2 cup of Cattlemen's Golden Honey bbq sauce

(or, if available: Cattlemen's Southern Gold bbq sauce)

1 heaping tablespoon molasses

2 teaspoon mustard powder

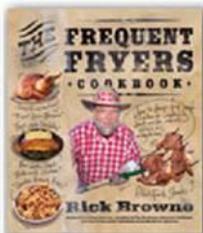
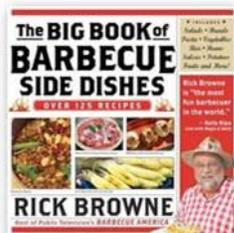
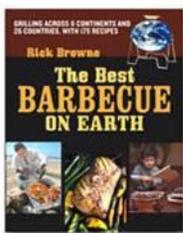
2 tablespoons brown sugar

If you know that you're dealing with a salty ham, put it in a pan covered with cold water, bring to the boil, then tip into a colander in the sink and start from here; otherwise, put the ham in a pan, skin-side down if it fits like that, add the onion, then pour over the coke. Bring to the boil, reduce to a good simmer, put the lid on, though not tightly, and cook for just under 2-1/2 hours. If your joint is larger or smaller, work out timing by reckoning on an hour for every 2 pounds, remembering that it's going to get a quick blast in the oven later.

But do take into account that if the ham's been in the refrigerator right up to the moment you cook it, you will have to give it a good 15 minutes or so extra so that the interior is properly cooked.

Meanwhile, preheat the bbq to 500 degrees F.

When the ham's had its time, take it out of the pan (but do *not* throw away the cooking liquid) and let cool a little for ease of handling. (Indeed, you can let it cool completely then finish off the cooking at some later stage if you want.) Then remove the skin, leaving a thin layer of fat. Score the fat with a sharp knife to make fairly large diamond shapes, and stud each diamond with a clove. In a small bowl mix molasses, bbq sauce, mustard, and sugar and stir well.





Then carefully spread the molasses-bbq sauce mixture over the clove studded skin, taking care not to dislodge the cloves. Cook in a foil-lined roasting pan for approximately 10 minutes or until the glaze is burnished and bubbly.

Should you want to do the braising stage in advance and then let the ham cool, clove and glaze it and give it 30 to 40 minutes, from room temperature, at 250 degrees F., turning up the heat toward the end if you think it needs it.

Reduce cooking liquid after taking out the onions and serve with the ham.

