



Men's Cooking Club  
of Wimberley

Christmas  
Dinner 2014

# Baked New Country Ham

Serves 24

## Ingredients (Ham):

1 16.62# Col. Bill Newsom's genuine green hickory smoked Kentucky dry cured ham  
1 cup brown sugar  
½ cup cider vinegar

## Directions:

Soak ham overnight in cold water.

Clean ham with warm water or vinegar and bristle brush.

Cut off hock only if desired.

Place cleaned ham, skin side up, on a rack in a large pan or roaster with water up to 1/4 the height of ham. Bake in foil in a slow oven until meat thermometer reads 160-170 degrees (this takes 20-25 minutes per pound).

Sweeteners and vinegar may be used in the water.

When ham is done trim off the skin leaving fat covering, pour out liquid and glaze the ham.

## Ingredients (Glaze):

Brown sugar  
Cider vinegar

## Directions:

Preheat oven to 300°F.

Glaze by scoring the fat in 1" squares.

Cover the ham with the mixture of brown sugar and vinegar; bake at 400°F until golden brown.

Serve the ham hot, cold or room temperature.