

## INGREDIENTS

- 1 (5 - 10 pound Ham) Bone In Old fashioned
- 1 Plastic Oven Bag
- 3/4 cup Brown Sugar
- 1/2 Cup of Dr. Pepper
- 2 Tablespoons Orange Juice
- 2 Teaspoons Dijon Mustard

## INSTRUCTIONS

1. Remove all packaging from the Ellington Farms Old Fashion Ham. Place the ham in a oven bag, twist and tie the bag shut. Place the ham cut side down into a large baking dish or roaster pan. Allow hame to sit at room temperature for 90 minutes.
2. Heat oven to 250 degrees. Bake hame until center reaches 100 degrees, about 1.5 - 2.5 hours. (Roughly 15 minutes per pound)
3. Meanwhile, in a medium sauce pan bring the brown sugar, Dr. Pepper, orange juice and dijon mustard to a simmer. Cook until syrupy and reduced to 3/4 cup.
4. Remove the ham from the oven, roll back the bag to expose the ham. Brush the hame with half of the glaze and return to the oven for 10 minutes or until the glaze becomes sticky. Remove the ham from the oven.
5. Remove the ham from the oven bag. Brush the remaining graze and loosly tent with foil. Allow ham to rest for 30 - 40 minutes before serving.



# Ellington Farms Dr. Pepper Ham



20 servings



Prep 5 Min

Cook 2hr 10

min

We love serving a timeless staple like our old fashion smoked hams, they are a delicious focal point for special meals. Our family enjoys our hams for Easter and Christmas. We are sharing our favorite tried and true recipe. This sweet and savory recipe is bound to be a hit for the ham lovers at your table.



ELLINGTON FARMS  
*Quality local Meats*

## NOTES

adapted from culinary hill