

## **Whimwood Estate Rosé or Chardonnay – paired with Sugar Baked Bourbon Ham on the Bone**



### **Ingredients:**

1x 3-5kg Ham on the bone skin on  
500gms brown sugar  
400ml of Bourbon  
400ml of orange juice

### **Method:**

Place ham in large baking tray. Remove skin with hands, leaving the fat on. Using a sharp knife, score down into the meat about ¼ inch criss-cross 1-inch diamonds. Cover the fat with brown sugar and press down very hard. Place ham in baking tray. Pour bourbon gently over brown sugar and pour orange juice straight into tray.

Cover with greaseproof and then tin foil, bake in the oven for 2 hours @ 130 degrees and then take off the tin foil and greaseproof paper, baste gently with liquid in the bottom of baking tray, put back in the oven with no cover and continue to baste every 10 minutes for one hour, maintaining the same temperature.

This can be served cold or warm, just bring out of oven and wrap in foil and will stay warm for a long time and cook rest of your Christmas dinner...

Pairs very well with plenty of WHIMWOOD ESTATE ROSÉ or WHIMWOOD ESTATE CHARDONNAY...

Enjoy  
Greg McDonald  
**Executive Chef**