



Olive on Tap Balsamic Glazed Ham

INGREDIENTS: 2 pounds pearl onions * 2 lbs carrots peeled and cut into chunks * 1 c firmly packed dark brown sugar

5 tablespoons ***Olive on Tap 18 Year Traditional, Cinnamon Pear or Maple Balsamic Vinegar*** * 3 Tbsp Dijon style mustard

1/4 c ***Olive on Tap Organic Extra Virgin Olive Oil*** * 1 tsp salt * 1/4 tsp freshly ground black pepper * 1/2 c water * 1 (8- to 10-pound) half ham shank, fully cooked, fat trimmed to 1/2-inch thickness

Cook onions in large pot of boiling salted water 2 minutes; remove from heat and drain. Trim root ends, leaving base intact. Peel; set aside. (Onions may be made 1 day ahead. Covered and refrigerate.) Preheat oven to 325 degrees F. Line a large stainless-steel Roasting Pan with aluminum foil. In a small bowl, combine brown sugar, balsamic vinegar, and Dijon mustard to make the balsamic glaze. Place prepared onions and carrots in a 11x7x2-inch glass baking dish. Combine 2/3 cup of the prepared balsamic glaze, olive oil, salt, pepper, and water; mix well. Toss with the vegetables to coat. Cover with aluminum foil and set aside. Making 1/2-inch-deep slits, score ham with diamond pattern. Place ham in prepared roasting pan and bake 45 minutes. Brush ham with rest of the balsamic glaze that was not added to onions and carrots. Place the baking dish with the onions and carrots in the oven alongside the ham. Roast both ham and onions 25 minutes. Baste ham with balsamic glaze. Uncover onions/carrots, and continue roasting onions and ham an additional 50 minutes. Baste ham balsamic glaze. Continue to roast ham and onions until deep brown and glazed, brushing ham with balsamic glaze every 10 minutes, about 30 minutes longer.

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