

HAM STUFFED WITH FRUIT & NUTS

Servings: 12

8# boneless ham
6 oz. chopped dried mixed fruit
2 cloves garlic
½ c. slivered almonds
1 minced shallot
2 tablespoons parsley
1/8 teaspoon dry mustard
1/8 teaspoon cloves
1/8 teaspoon nutmeg
1/8 teaspoon cinnamon
Salt and pepper to taste
~ ½ cup Madeira wine

BASTE:

White wine

GLAZE:

Brown sugar
Dry mustard
Sherry

1. Using a zucchini knife or long corer, core out several tunnels horizontally in the ham.
2. Mix the chopped dried fruit with the spices and enough Madeira to bind, about ½ cup.
3. Stuff the tunnels using the zucchini knife to push in the stuffing.
4. Tie the ham with string to keep the stuffing in place while baking.
5. Score the top of the ham and bake according to the ham directions, basting frequently with the white wine.
6. About 20 minutes before done, glaze with a mixture of brown sugar, dry mustard and sherry.
7. Allow the ham to cool about 15 minutes before carving. Use an electric knife to ease carving.