

Country Ham with Raisin Sauce

Ingredients:

- 1 Smoked Ham with bone
(5 to 7 lbs)

Instructions:

Place the ham in a pot and cover with cool water. Cook on low to medium heat (simmer) for 2 to 2 ½ hours.



If your ham is not smoked and uncooked, bring water to a boil, reduce the heat to low so that the liquid is only gently simmering. Cover and let simmer until the meat is done. Cook for 20 to 25 minutes per pound after it starts simmering.

An uncooked ham must be cooked until it reaches an internal temperature of 160° F / 71° C. A fully cooked or smoked ham should be heated to an internal temperature of 140° F /60° C.

Remove ham from pot and let cool slightly before removing any netting. Present ham on a lovely platter with parsley and cherry tomatoes. Slice and serve. (*See raisin sauce next page*).

Raisin Sauce:

Raisin Sauce:

½ cup brown sugar
2 tablespoons cornstarch
1 teaspoon dry mustard
2 tablespoons lemon juice
1 tablespoon vinegar
1 cup golden raisins
¼ teaspoon grated lemon peel
1 ½ cups water



Mix the brown sugar, cornstarch and dry mustard in a small saucepan. Over medium heat slowly add the lemon juice, vinegar, raisins, grated lemon peel, and water. Bring this to a soft boil and continue cooking for 10 to 15 minutes or until the sauce is thick and bubbly.



Serve ***raisin sauce*** with the ham. Yields about 2 ½ cups.

Tip: If you purchase a bone-in ham, you should always cut across the grain (muscle fibers) when possible for best results.

From the Jane Austen Mystery party at <http://www.printablemysterygames.com>