

Wine Glazed Ham

...from the kitchen of Southern Charm Winery

ingredients

1 bottle Southern Charm Christmas in Dixie or Edisto Black
1 spiral sliced ham

directions

- * Preheat oven to 425
- * Unwrap ham and discard coating mix
- * Place ham in pan. Pour wine over ham, allowing it to seep into cuts. (Use approximately 2/3 bottle)
- * Place ham in oven on upper level rack. Cook uncovered for 30 minutes.
- * Reduce oven temp to 300. Remove ham from oven and baste with wine juices from pan.
- * Cover ham and return to oven for 1 hour.
- * Remove ham from oven and baste. Cover and ham return to oven.
- * Cook an additional 30-60 minutes, depending on weight of ham. Use a meat thermometer to check doneness.
- * You can substitute a fresh ham or smoked ham for the spiral ham. Cooking times may vary; always use a meat thermometer to ensure meat is cooked through.