

# The Hirshon Southern-Style Christmas Ham

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-metheglin-recipe>

## Ingredients:

- 10 pounds bone-in ham rind and fat still on – NOT a pre-cooked or pre-glazed ham!
- 2/3 cup mango chutney Major Grey's-style, Jezebel sauce works even better
- 2 tablespoons branstons pickle optional but TFD loves it
- 3 garlic cloves peeled
- 1/4 cup bourbon Kentucky, TFD prefers Woodford Reserve Double-Oaked
- 1 1/2 tablespoons white miso
- 1 1/2 tablespoons smooth peanut butter
- 2 1/2 tablespoons bbq sauce
- Dijon mustard
- 2 1/2 tablespoons soy sauce Kentucky, regular old soy sauce also works, of course
- 1/4 teaspoon freshly ground black pepper
- 1 1/2 teaspoons ground cloves freshly-
- 1/4 teaspoon ground allspice freshly-
- liquid smoke ? tsp. Hickory
- 1/2 cup mead TFD choice, Gewürztraminer or Riesling wine or chicken stock or water
- fresh rosemary sprigs
- bone decorative wrapping paper for, handle