

# Pecan, Bourbon And Cane Syrup Ham

Yield: 16 min  
Total Time: 270 min

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

## Ingredients:

- 11 pounds ham butt portion
- 1 tablespoon rubbed sage
- 3 tablespoons extra-virgin olive oil
- 5 cloves garlic minced
- 1 teaspoon salt
- 1 teaspoon freshly ground pepper
- 1/2 cup cane syrup
- 1/4 cup light brown sugar firmly packed
- 1/4 cup bourbon
- 1 tablespoon Dijon mustard
- 3/4 cup chopped pecans
- orange wedges Satsuma, for garnish, optional

## Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 180 milligrams
4. Fat: 34 grams
5. Fiber: 4 grams
6. Protein: 54 grams
7. SaturatedFat: 10 grams
8. Sodium: 4230 milligrams
9. Sugar: 10 grams

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