

How to Cook a Daisy Ham

Adapted from Joy of Cooking



Baked ham is great for entertaining but you can also enjoy its smoky flavor for dinner any night of the week or for special occasions such as family picnics or summer get-togethers. Easy to prepare, daisy hams are also known as smoked shoulder butts, Boston butts or cottage hams. They have a rich flavor and the fat on the ham cooks crisp in the oven. Baked, sliced ham pairs well with fresh tomatoes, crisp lettuce and a savory or sweet mustard for a satisfying sandwich or, for an elegant picnic, prepare a savory, herb-based or sweet, fruit-based glaze. Both are delectable and are an easy to serve. A glazed ham, cucumber salad and some country rolls are all you need!

Smoked, uncooked hams need to be cooked all the way through to an internal temperature of 160° Fahrenheit. If you want to glaze the ham, prepare your glaze in advance and baste the ham during the last hour of cooking. See instructions below.

DETERMINING THE SIZE OF HAM YOU NEED

Figure you'll need about 1/3 to 1/2 pounds of meat per person. Based on everyone consuming ½ pound these are the weights of the ham you will need:

4 people – 2 lbs ham
6 people – 3 lbs ham
12 people – 6 lb ham

PREPARATION

Position the oven rack in the lower third of the oven. Preheat the oven to 325° F. Place the ham, with the netting intact, in a shallow roasting pan. Bake the ham until an instant-read thermometer inserted into the thickest part of the meat reads 160° F, 15-20 minutes per pound. The temperature will continue to rise 5° F out of the oven.

If you are glazing the ham, start basting it 30-45 minutes before you calculate that it will be done. If you are not overly concerned about the visual presentation of the ham you can remove the netting prior to baking. In the last 30 45 minutes of baking (depending on the size of the ham) remove the ham from the oven and score, with a sharp knife, a diagonal grid pattern, cutting through just the skin, about 1/16" deep then brush the ham with the glaze. Return the ham to the oven and finish baking. For a more succulent ham, continue basting every 15 minutes until the meat is done. Remove the ham to a platter and cover loosely with a sheet of aluminum foil. Let the ham stand 10-15 minutes before carving.

TOTAL TIME

1-1.5 hours

INGREDIENTS

3-6 lb Smoked Daisy Ham
Glaze ingredients