

Fresh Ham with Coca-Cola Glaze, Jalapenos & Lime

By America's Test Kitchen

INGREDIENTS

For the roast:

1 bone-in fresh half ham with skin, 5 to 6 pounds, rinsed

For the brine:

3 cups kosher salt or 1-1/2 cups table salt

6 liters Coke Classic, setting aside 1 cup for the glaze

2 heads garlic, cloves separated, lightly crushed and peeled

10 bay leaves

1/2 cup black peppercorns, crushed

For garlic and herb rub:

1 cup lightly packed sage leaves from 1 large bunch

1/2 cup parsley leaves from 1 bunch

8 medium cloves garlic, peeled

1 tablespoon kosher salt or 1 1/2 teaspoons table salt

1/2 tablespoon ground black pepper

1/4 cup olive oil

For the Coca-Cola glaze with lime and jalapeno:

1 cup Coke Classic

1/4 cup juice from 2 limes

2 cups packed dark or light brown sugar

2 medium jalapeno chilies, cut crosswise into 1/4-inch-thick slices

Bring Coke Classic, lime juice, brown sugar and jalapenos to boil in small nonreactive saucepan over high heat; reduce heat to medium-low and simmer until syrupy and reduced to about 1 and 1/3 cups, 5 to 7 minutes. (Glaze will thicken as it cools between basting; heat over medium heat about 1 minute, stirring once or twice, before using.) Makes between 1 and 1/3 cups, enough to glaze ham.

PREPARATION

Step 1 For the roast: Carefully slice through skin and fat with serrated knife, making 1-inch diamond pattern. Be careful not to cut into meat.

Step 2 For the brine: In large (about 16-quart) bucket or stockpot, dissolve salt in 6 liters Coke Classic (minus the 1 cup needed for the glaze). Add garlic, bay leaves, crushed pepper. Submerge ham in brine and refrigerate 8 to 24 hours.

Set large disposable roasting pan on baking sheet for extra support; place flat wire rack in roasting pan. Remove ham from brine; rinse under cold water, pat dry thoroughly with paper towels. Place ham, wide cut-side down, on rack. (If using sirloin end, place ham skin-side up.) Let ham stand, uncovered, at room temperature 1 hour.

Step 3 For the rub: Meanwhile, adjust oven rack to lowest position and heat oven to 500 F. In mixing bowl or food processor fitted with steel blade process sage, parsley, garlic, salt, pepper and oil until mixture forms smooth paste, about 30 seconds. Rub all sides of ham with paste.

Step 4 Roast ham at 500 F for 20 minutes. Reduce oven temperature to 350 F and continue to roast, brushing ham with glaze every 45 minutes, until center of ham registers 145 F to 150 F on instant-read thermometer, about 2+ hours longer. Tent ham loosely with foil and let stand until center of ham registers 155 F to 160 F on thermometer, 30 to 40 minutes. Carve and serve. Serves 6 to 8.