

Roasted Fresh Ham



This is a piece of meat that is simple to prepare and inevitably leads to applause and awe. A fresh ham weighing in at north of 15 pound yields the variety of doneness needed for a big party of eaters: well-done white meat, pink slices for the medium-rare crowd, and crispy fat and dark-meat bits from the shank for those who like to snack. If there are leftovers the next day, carve the rest of the meat from the bone and make yourself a phenomenal ham sandwich. Then use the bones for stock and soup!

TOTAL TIME: Prep: 15 min. Cook: 3 hours

YIELD:4 servings

Ingredients

1 4-5 pound fresh ham

1 ½ tablespoons kosher salt

1 tablespoon freshly ground black pepper

2 tablespoons fresh thyme (from 14 to 16 stems)

2 cups plus 2 tablespoons dry white wine

¼ cup half-and-half

Directions

1. In a large re-sealable plastic bag, combine 1/2 cup flour, mustard, garlic pepper and seasoned salt. Add pork chops, one at a time, and shake to coat. In a large skillet, brown chops in oil on both sides.
2. Transfer to a 5-qt. slow cooker. Place remaining flour in a small bowl; whisk in broth until smooth. Pour over chops. Cover and cook on low for 3-4 hours or until meat is tender.
3. Remove pork to a serving plate and keep warm. Whisk cooking liquid until smooth; serve with pork. Yield: 4 servings.

Wine Pairing

Light-bodied red, Pinot Noir