

Christmas COLA-Baked Country Ham

with a brown sugar & Irish whiskey rub



the story

Atlanta's favorite drink combined with some brown sugar and Irish whiskey produces the tastiest results you could imagine and may be the best baked ham I have ever eaten. I know you will find this hard to believe, but the flavors are a favorable marriage, making a Southern style country baked ham with an Irish twist that will keep your guests coming back for more. The story alone is good entertainment for your guests!

A friend of mine gave me the tip about using cola as a means of basting the ham to bring out the flavor, and despite some misgivings I originally had, it works! The brown sugar and Irish whiskey rub came a bit more naturally to me, but again, it's the marriage of the two methods that works wonders here, so give it a try!

COLA-baked country ham ingredients

- 10-12 lb. ham (bone-in)
- 2 (12 fl. oz.) cans of cola

Brown sugar whiskey rub ingredients:

- 1 tsp. coarse sea salt
- 1 tsp. ground cloves
- 8 oz. (1 cup) dark brown sugar
- 2 Tbsp. prepared spicy wholegrain mustard
- 2 fl. oz. (¼ cup). Irish whiskey

how to make it

1. Preheat oven to 350° F.
2. Use a sharp knife to score surface of the skin of the ham in a crisscross pattern about 1" apart and around ½" deep.
3. Place the ham, fat side up, in a large roasting pan.
4. Combine the brown sugar-whiskey rub ingredients together in a bowl and rub liberally over the surface of the ham.
5. Place the ham in the oven and bake for 30 minutes until the brown sugar melts.
6. Remove the ham from oven and reduce the oven temperature to 325° F.
7. Pour the cola over the ham and then return the ham to the oven, baking for about 20-25 minutes per pound.
8. Continue to baste the ham with the cola and whiskey rub pan juices every 20 minutes or so to give it a nice brown glaze and crispy skin.
9. When done, remove the ham from oven and allow it to rest for at least 10 minutes before transferring to a platter to carve and serve.