



## March 23, 2016

### Celebrate Spring with a Hearty Easter Meal

Easter is this weekend, and whether you are a church-goer or simply welcoming the first signs of spring, it's the perfect time to gather the family together to enjoy a delicious meal.

Our Bourbon and Orange-Glazed Ham is an elevated twist on the typical ham-and- with pineapple rings combination. Using a fully cooked ham makes this recipe a breeze – all you have to do is prepare the glaze, brush it on the ham, then warm it up heat in the oven for a few hours before serving.

Our White Cheddar and Smoked Gouda Potato Gratin is a rich, creamy side dish – get good quality cheese for this gratin to maximize the flavour.

For vegetables, keep things light with a simple green salad with slices of spring radish; if you prefer cooked vegetables, asparagus is just starting to come into season. Don't forget to serve something chocolatey for dessert!

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#### BOURBON AND ORANGE-GLAZED HAM

##### Ingredients:

2 cups bourbon  
1/2 cup fresh orange juice  
1 tsp nutmeg  
2 tbsp packed golden brown sugar  
1 1/2 tsp grated orange peel  
1/4 cup salted butter, chilled and cubed  
1/2 tsp freshly ground pepper  
4 lb (2 kg) ready-to-serve (fully cooked) boneless or bone-in ham  
Whole cloves\*



## Method:

1. Preheat oven to 325°F.
2. To prepare glaze, combine bourbon, orange juice and nutmeg in a small nonreactive saucepan. Bring to a simmer over medium heat and cook, uncovered, stirring occasionally, until liquid is reduced by half, about 10 - 12 minutes.
3. Add brown sugar and orange peel; stir to combine.
4. Reduce heat to low and gradually add butter, whisking until butter is melted. Remove from heat and stir in pepper.
5. Reserve and refrigerate 1/4 cup of glaze to pour over ham after baking; remaining glaze will be used to baste ham.
6. Score ham in a criss-cross fashion to make diamonds. Poke a small hole in centre of each diamond. Insert a clove into each hole.
7. Place ham on a rack in a foil-lined shallow roasting pan. Brush ham with 3 tbsp of remaining glaze; set aside remaining glaze to baste ham.
8. Bake, uncovered, basting ham every 25 minutes with rest of remaining glaze, until a meat thermometer registers 140°F, about 2 hours; discard any remaining glaze.
9. Let stand for 15 minutes before carving.
10. Meanwhile, remove 1/4 cup reserved glaze from refrigerator and reheat it.
11. Pour reserved glaze over ham and carve. *Serves 10.*

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## WHITE CHEDDAR AND SMOKED GOUDA POTATO GRATIN

### Ingredients:

- 1 tbsp salted butter
- 1/2 cup diced shallots
- 6 cloves garlic, finely chopped
- 1/2 cup apple cider or apple juice
- 1 tbsp finely chopped fresh thyme or 1 tsp dried thyme, crumbed
- 2 bay leaves
- 6 cups thinly sliced peeled yellow potatoes
- 2 cups whipping cream



- 1 cup shredded aged white cheddar cheese, divided
- 1/2 cup shredded smoked Gouda cheese, divided
- 1 large egg, lightly beaten
- 2 large egg yolks, lightly beaten

**Method:**

1. Preheat oven to 375°F.
2. Melt butter in a Dutch oven over medium heat. Add shallots and garlic; sauté for 2 minutes.
3. Add apple cider, thyme and bay leaves; stir to combine.
4. Add potatoes and cream; cook, uncovered, stirring occasionally, until cream mixture is thickened and coats potatoes, about 8 minutes. Remove from heat; remove and discard bay leaves.
5. Add 1/2 cup cheddar cheese, 1/4 cup Gouda cheese, beaten egg and beaten egg yolks, stirring until cheese is melted.
6. Spoon mixture into a greased 9x13 inch baking dish. Sprinkle with remaining 1/2 cup cheddar cheese and remaining 1/4 cup Gouda cheese.
7. Bake, covered, until potatoes are tender and mixture is bubbly and heated through, about 20 minutes.
8. Uncover and continue baking until golden brown, about 10 - 15 minutes.
9. Let stand for 10 minutes before serving. *Serves 8.*