

**Roasted Fresh  
Manchester-Farms Berkshire Ham  
with a Maple Spice Glaze**

(From An Obsession with Ham The  
Hindquarter, by Bruce Weinstein and  
Mark Scarbrough)

Serves 16 Adults

Ingredients

One 8-10 pound bone-in fresh  
Manchester-Farms Ham

1 Teaspoon sugar

1 Teaspoon cinnamon

½ Teaspoon allspice

½ Teaspoon ground cloves

½ Teaspoon grated nutmeg

½ Teaspoon salt

½ cup maple syrup

Preheat oven to 325°F. Put the ham in a roasting pan. Set the oven rack as high as it can go and still leave 2 inches of head space above the ham.

Mix together sugar, cinnamon, Allspice, cloves, nutmeg and salt in a small bowl. Smooth the spice mixture all over the ham's external surface.

Cover with tin foil and place in the oven and cook for 3 ½ hours.

Baste the ham with about half the maple syrup. Be careful not to knock off the spice coating.

Continue roasting the ham, uncovered and baste every 15 minutes with more maple syrup as well as the pan drippings. Do this until an instant-meat thermometer inserted into the thickest part of the meat without touching bone registers 170°F, about 1 ¼ hours.

Transfer the ham to a cutting board and let it rest at room temperature for 15 minutes before carving into slices.