

Cider-Baked Ham

Total prep & cook time: 2¾ to 3¾ hours, plus 4 hours marinating and 1½ hours tempering Yields 2-3

INGREDIENTS:

- 1 cinnamon stick, broken into rough pieces
- ¼ teaspoon whole cloves
- 13 cups apple cider
- 8 cups ice cubes
- 7 - 10 pound ham cured, bone-in, preferably shank ends
- 2 tablespoons Dijon mustard
- 1 cup packed dark brown sugar
- 1 teaspoon pepper

TIPS: We prefer a bone-in, uncut, cured ham for this recipe, because the exterior layer of fat can be scored and helps create a nice crust. A spiral-sliced ham can be used instead, but there won't be much exterior fat, so skip the trimming and scoring in step 2. This recipe requires nearly a gallon of cider and a large oven bag. In step 4, be sure to stir the reduced cider mixture frequently to prevent scorching.

STEPS:

1. Toast cinnamon and cloves in large saucepan over medium heat until fragrant, about 3 minutes.
2. Add 4 cups cider and bring to boil.
3. Pour spiced cider into large stockpot or clean bucket, add 4 more cups cider and ice, and stir until melted. Meanwhile, remove skin from exterior of ham and trim fat to ¼-inch thickness.
4. Score remaining fat at 1-inch intervals in crosshatch pattern. Transfer ham to container with chilled cider mixture (liquid should nearly cover ham) and refrigerate for at least 4 hours or up to 12 hours.
5. Discard cider mixture and transfer ham to large oven bag. Add 1 cup fresh cider to bag, tie securely, and cut 4 slits in top of bag.
6. Transfer to large roasting pan and let stand at room temperature for 1 ½ hours.
7. Adjust oven rack to lowest position and heat oven to 300 degrees.
8. Bake ham until internal temperature registers 100 degrees, 1 ½ to 2 ½ hours.
9. Meanwhile, bring remaining cider and mustard to boil in saucepan.
10. Reduce heat to medium-low and simmer, stirring often, until mixture is very thick and reduced to ⅓ cup, about 1 hour.
11. Combine sugar and pepper in bowl.
12. Remove ham from oven and let rest for 5 minutes.
13. Increase oven temperature to 400 degrees.
14. Roll back oven bag and brush ham with reduced cider mixture. Using hands, carefully press sugar mixture onto exterior of ham.
15. Return to oven and bake until dark brown and caramelized, about 20 minutes.
16. Transfer ham to cutting board, loosely tent with foil, and let rest 15 minutes.
17. Carve and serve.

Twice Baked Sweet Potatoes

Ingredients:

- 4 large Sweet Potatoes (of a similar size and shape)
- 2 Tablespoons Olive Oil
- 1/4 cup Brown Sugar
- 1/3 cup Butter; melted
- 4 oz. Cream Cheese; softened
- 2 teaspoons Salt
- 1/2 teaspoon ground Nutmeg
- 1 teaspoon ground Cinnamon
- 1/2 teaspoon ground Cloves
- 3 Tablespoons Maple Syrup
- 8 strips of Bacon; cooked and crumbled
- 1/2 cup Sugared Pecans; chopped
- Black Pepper; freshly ground

Instructions:

1. Preheat oven to 400 F degrees and line a cooking sheet with parchment paper or spray with non stick cooking spray.
2. Prepare the sweet potatoes. Rub each sweet potato with olive oil to coat the entire surface. Use a fork, to prick holes all over the potatoes.* Place sweet potatoes on the baking sheet.
3. Bake sweet potatoes for 45-50 minutes or until a fork can be inserted all the way to the center of the potato with ease. Do not shut off the oven.
4. Cut the potatoes. Use a sharp knife to make a cut lengthwise along the top of the sweet potatoes.
5. Carefully scoop out the inside of the potato with a spoon and place it in a medium bowl. Set the sweet potato skins aside but do not discard them. It's okay if there is still sweet potato left in the potatoes, it will be stuffed back in any way.
6. Prepare the filling. Use a fork to mash the sweet potato. Add half of the brown sugar and all of the butter, cream cheese, salt, nutmeg, cinnamon, cloves, and maple syrup. Season with freshly ground black pepper. Continue to mash the sweet potato until all ingredients are mixed well and filling is smooth.
7. Stuff the filling back into the potato skins. It will overflow out of the top of the potato skins, but that's ok! Place the potatoes back into the oven for 10 minutes or until the filling is heated throughout.
8. Serve. Garnish sweet potatoes with crumbled bacon, pecans, and remaining brown sugar over each sweet potato.

Serve warm.

Source: <https://dishnthekitchen.com/twice-baked-sweet-potatoes/#mv-creation-563-jtr>

Best Ever Clove Mouthwash

Ingredients:

- 2-3 Cinnamon sticks Cinnamon sticks
- 2 tbsp Cloves Dried whole cloves
- 2 tbsp Sea salt Any sea salt
- 1 quart Drinking water
- Mint leaves
- 5 tbsp Vodka (optional to extend shelf life)

Instructions:

1. Bring water to a boil in a pot
2. Add in cinnamon sticks
3. Add in cloves
4. Add in the sea salt
5. Simmer the salt, cinnamon sticks and cloves for 20 minutes while covered.
6. Turn off the fire, smash your mint leaves and add them next. Keep pot covered.
7. Let sit covered with heat turned off for 5 minutes, letting the mint leaves infuse.
8. Remove the mint leaves and let the mixture cool completely before straining into an air tight jar.
9. Add in vodka and shake.
10. Use as a daily gargle or rinse.

Source: <https://sproutingfam.com/clove-cinnamon-mouthwash-recipe/#recipe>