

Baked Ham with Mojo Sauce

Rose product used: Ham

4 cups Mojo Sauce (see recipe below)
1 bone-in ready-to-eat Rose Smoked Ham
(about 14 to 16 pounds)
About 16 whole cloves
2 to 4 Tbls Dijon mustard
1/4 cup (packed) brown sugar
1 1/2 cups dry white wine
Papaya Salsa (see recipe below), for serving

Prepare Mojo Sauce ahead of time.
Set aside 2 cups of the sauce for serving.

Preheat the oven to 350°F. Place ham in shallow roasting pan; score a diamond pattern about 1/8-inch deep into the upper surface of the ham. Insert a clove at the crossed points of the diamonds.

Brush the ham with the mustard and sprinkle it with the brown sugar. Pour 1 cup of the Mojo Sauce over the top. Bake in the center of the



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heated oven for 2 hours or until an instant-read thermometer inserted in the thickest portion (not touching bone) registers 140°F (about 15-18 minutes per pound), basting every 20-30 minutes, alternating with 1/4 cup each white wine and remaining Mojo Sauce.

Transfer ham to platter. Let stand 15 minutes; slice and serve with the reserved 2 cups of Mojo Sauce and Papaya Salsa.

Mojo Sauce

16 cloves garlic, thinly sliced lengthwise
1 cup finely slivered onion
1 tsp ground cumin
1 cup extra-virgin olive oil
2 cup fresh orange juice (from 3 or 4 oranges)
1/2 cup fresh lime juice (from 2 or 3 limes)
2 Tbls white wine vinegar
Salt and freshly ground black pepper, to taste

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In a medium bowl, combine garlic, onion, cumin, and salt and pepper. Heat the olive oil in a medium saucepan over low heat. Add the onion mixture and cook, stirring, until softened, about 10 minutes. Add the orange juice, lime juice and vinegar and cook another 5 minutes for the flavors to blend. Cool to room temperature. Makes 4 cups.

Papaya Salsa

2 ripe papayas (about 1 pound each)
2 ripe plum tomatoes, seeded and cut into 1/4-inch dice
1 tbls seeded, finely chopped jalapeño pepper
1/3 cup finely chopped red onion
1/4 cup chopped fresh cilantro or flat-leaf parsley
Finely grated zest of 2 limes
1/3 cup fresh lime juice

Peel and seed the papaya and cut it into 1/4-inch dice. Place in a medium-size bowl. Gently fold the tomatoes, jalapeño, red onion, cilantro and



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lime zest into the papaya. Toss in the lime juice. Refrigerate, covered, until ready to use, no longer than 4 hours. Makes about 4 cups.



Recipe courtesy of the National Pork Board