

Baked Ham with Wine Poached Plums - Keri

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8-9 lb. spiral sliced ham, bone in
6 sweet firm red or black plums, quartered and pitted (about 2 lbs.)
2 cups Pinot Gris
1 cup dry red wine
star anise
Cinnamon stick
 $\frac{1}{4}$ cup sugar
2 cups low-salt chicken stock
Fresh thyme springs plus 2 TBS. finely chopped thyme, divided
2 chopped shallots

Combine plums, wines, 4 star anise, cinnamon stick and sugar in large, heavy saucepan; bring to boil, stirring until sugar dissolves. Reduce heat and simmer until plums are tender (about 15 minutes). Transfer plums to platter.

To plum sauce add stock, 6 thyme springs and shallots. Boil until mixture is reduced to about one cup (approximately 25 minutes). Strain sauce and add chopped thyme. Season with salt and pepper (and a bit of honey if more sweetness is desired). Add plums and reheat carefully when ready to serve.

To prepare ham, sprinkle some star anise pieces, thyme sprigs and plum sauce in between the spiral slices. Wrap tightly in heavy aluminum foil and bake at 325 degrees for about $1\frac{1}{2}$ hours (10 minutes per pound). If ham came with a packaged glaze, you may pour over ham during the last 30 minutes of cooking and tightly reseal foil.

Unwrap foil and remove any star anise pieces or large thyme springs. Drizzle some sauce over ham and serve with plum sauce on the side.