
HOLIDAY HAM [ORDER FORM LINK](#)

WINTER SOLSTICE. While many people groan at the fading sunlight of fall & winter, your farmers at Johnson Family Pastures welcome the dark hours as a time for R&R. We hope that you too are taking time for yourself and “family” during this season. Don't forget to support your local farmers and makers this season from the dining table to gift giving there is a lot of local goodness to share. Visit our [online store](#) to place an order.



WINTER MARKET SCHEDULE

- [Neighborhood Roots Winter Farmers Market](#)
Sundays, Jan 27, Feb 24, March 24
9am - 1:30pm
 - [Northeast MPLS Winter Farmers Market,](#)
Sundays, Dec 17, Jan 21, Feb 18, March 18
10am – 2pm
 - **On-farm** sun-up to sun-down, most days. For sure on Fri. 4-7 & Sun 1-4 pm.
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FARM FRESH or FROZEN FOR DECEMBER

- Pork Chops
- Pork Shoulder Steaks
- Country Ribs
- Spare Ribs
- Shoulder Roast
- Loin Roast
- Ham Roasts
- Bratwurst
- Breakfast Sausage
- Pork Tenderloin
- Ham Steaks & Hocks
- Pork Liver, Heart, Tongue & Back Fat
- Ground Pork & Beef
- Rib Steaks & Filet Steaks
- Beef Short Ribs
- Meaty Beef Soup Bones
- Knuckle Bones
- Whole Chickens
- Chicken Backs & Necks
- Chicken Feet
- Eggs - Chicken

Holiday Ham Roast

I've modified this recipe from Cook's Country. The original recipe recommended baking the ham in an oven bag for 1.5-2.5 hrs at 300F. I prefer not to use oven bags, and typically make my ham in a crock-pot.

Ingredients

- 1 cinnamon stick, broken into rough pieces
- 1/4 t. whole cloves
- 13 C. apple cider
- 8 C. ice cubes
- 1 cured bone-in half ham
- 2 T. Dijon mustard
- 1 C. packed dark brown sugar
- 1 t. pepper



Steps

1. The night before. Cut the skin from the ham and trim fat, if desired. Score the fat in a crosshatch pattern, making sure not to cut into the meat.
2. In a large saucepan over med heat toast cinnamon and cloves about 3 minutes. Add 4 cups of cider and bring to a boil. Pour the cider into a large container. Add ice and 4 additional cups of cider. Stir until chilled. Place ham in the container, making sure that the liquid nearly covers the ham. Refrigerate overnight.
3. Day of - Remove ham from marinade and place in a large crock pot. Pour one cup fresh cider into the crock. Place on low for 4-6 hours.
4. Meanwhile, in a medium saucepan mix remaining four cups of cider and the mustard. Bring to a boil, reduce heat to medium-low and simmer until it has reduced to 1/3 cup (1-2 hours), stirring often.
5. Mix the brown sugar and pepper. Take ham out of crock and let rest. Preheat oven to 400 degrees. Brush with the cider/mustard mixture and press the sugar/pepper mixture onto the ham. Bake for about 20 minutes – until the ham is dark brown and glazed. Let rest 15 minutes before carving.