

Martha 100: Brown Sugar Glazed Ham with

Angel Biscuits & Mustard Sauce



4h



2 Servings

What we send

- 72 oz pkg ham
- 5 oz dark brown sugar
- 2 (1 oz) maple syrup
- ¼ oz warm spice blend
- 2 (1 oz) whole-grain mustard
- 8 (¼ oz) Dijon mustard
- 1 oz Worcestershire sauce ³
- 2 (5 oz) all-purpose flour ⁴
- ¼ oz instant yeast
- ¼ oz baking powder
- ¼ oz baking soda
- 8 oz milk ²

What you need

- unsalted butter ²
- sugar
- apple cider vinegar (or white wine vinegar)
- 2 egg yolks ¹
- kosher salt
- all-purpose flour (for dusting) ⁴

Tools

- aluminium foil
- 2 rimmed baking sheets
- parchment paper
- wire rack

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 0kcal

1. Bake ham

Preheat oven to 250°F with a rack in the upper and lower third positions. Allow ham to come up to room temperature for 1 hour. Place ham in an oven bag or wrap tightly with foil and place on a wire rack set over a foil-lined rimmed baking sheet. Transfer to oven and cook until ham reaches 120°F in the center, 1½-2 hours.

4. Make glaze & mustard

Meanwhile, combine ¼ cup brown sugar and maple syrup in a small saucepan. Cook over medium heat, stirring occasionally, until thick and syrupy, 2-3 minutes.

In another small saucepan, stir together mustards, 1 teaspoon Worcestershire sauce, ¼ cup vinegar, 3 tablespoons granulated sugar, and 2 large egg yolks. Cook over medium heat, whisking constantly, until thickened, 2-3 minutes.

2. Make biscuit dough

Meanwhile, in a large bowl, whisk together flour, 2 tablespoons granulated sugar, ½ teaspoon baking soda, and 2 teaspoons each baking powder, yeast, and salt. Cut 8 tablespoons cold butter into ½-inch pieces. Add to flour mixture; rub into dry ingredients with your fingers until it forms pea-sized clumps. Stir in milk until just combined.

5. Glaze ham

Transfer mustard sauce to a bowl; set aside until ready to serve.

Remove ham from oven; increase temperature to 400°F. Unwrap ham; brush with glaze. Combine remaining brown sugar and 1 teaspoon warm spice; carefully press sugar mixture onto exterior of ham with hands. Bake until dark brown and caramelized, 20-30 minutes. Rest for at least 15 minutes before slicing.

3. Shape & proof biscuits

Turn dough onto a generously floured work surface. Dust top with flour; pat into a ½-inch thick square. Letter fold dough into thirds, then into thirds again to create a thick block. Pat block into a 4"x10" rectangle about ¾-inch thick; cut into 10 squares. Transfer biscuits to a parchment-lined rimmed baking sheet, cover, and set aside until doubled in size, 30-60 minutes.

6. Bake biscuits

While ham is glazing, brush biscuits with 2 tablespoons melted butter. Bake on upper rack until puffed and golden brown, 15-20 minutes. Cool for 5 minutes before serving.

Cut ham against the grain into slices. Transfer to a platter and serve with mustard sauce and biscuits. Enjoy!