

Bourbon Gingersnap Crusted Ham

1 8-pound bone in ham, rinsed and patedt dry
 1/4 cup maple syrup
 1/4 cup dijon mustard
 1 cup brown sugar
 2 tbsp bourbon (or 2 tsp vanilla extract)
 1 cup crushed gingersnap cookies
 Score the ham by spiraling around it with a knife from top to bottom rotating as you go and then repeat in the other direction forming diamonds with a crisscross pattern about 1 inch apart. Place the ham in a baking dish, insert a meat thermometer, cover in foil and bake in a preheated 250° oven until the temperature reaches 130°, about 2-4 hours depending on the size of the ham. Remove the diamonds with tongs, dab dry with paper towels, brush on the maple syrup followed by the mustard, sprinkle on brown sugar, spritz on the bourbon and press on the gingersnap crumbs. Insert the meat thermometer and bake in a preheated 350° oven until the ham reaches 140°, about 30-60 minutes depending on the size, before letting it rest for 30 minutes and carving it.



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Fall Apart Pot Roast

1 lb medium red potatoes, quartered
 1 cup fresh baby carrots
 1 boneless beef chuck roast (3 to 4 lbs)
 1/4 cup Dijon mustard
 2 tsp dried rosemary, crushed
 1 tsp garlic salt
 1/2 tsp dried thyme
 1/2 tsp pepper
 1/3 cup chopped onion
 1 1/2 cups beef broth
 Minced fresh thyme, optional
 Place potatoes and carrots in a 5-qt. slow cooker. Cut roast in half. Combine the mustard, rosemary, garlic salt, thyme and pepper; rub over roast. Place in slow cooker; top with onion and broth. Cover and cook on low until meat and vegetables are tender, for 6-8 hours. If desired, top with minced thyme. Freeze option: Place sliced pot roast and vegetables in freezer containers; top with cooking juices. Cool and freeze. To use, partially thaw in refrigerator overnight. Heat through in a covered saucepan, gently stirring and adding a little water if necessary.



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-Curtis & Pat King
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