

Rosemary and Mustard Glazed Ham

Baby Red Potatoes with Peas and Dill

Ham

1 4-6 pound smoked ham - your choice. (If you do a larger ham, double the sauce ingredients)
1/2 cup whole grain mustard
1/2 cup dijon mustard
1/2 cup good mayonnaise
2 tablespoons fresh rosemary, minced
Freshly ground black pepper to taste
Diamond Crystal Salt to taste

Potatoes and Peas with Dill

2 pounds scrubbed small red potatoes, cut into 4ths
2 cups of frozen or fresh peas
6 tablespoons of butter
1/4 cup fresh dill, chopped
Diamond Crystal Salt and Freshly Ground Black Pepper, to taste

Ham Instructions

Preheat the oven to 350 degrees. Combine all of the glaze ingredients together in a bowl. Place the ham in a roasting pan. Cover with glaze. Pour approximately one cup of water around the base of the ham, careful to not remove the glaze.

Roast for 15 minutes per pound or until the internal temp is 140 degrees.

Remove from the oven and let rest. Can be served warm or room temperature.

Potatoes and Peas with Dill

In a large pot, fill halfway with water. Add 2 teaspoons of Diamond Crystal Salt. Place over high heat. Add the potatoes and bring to a boil. Once it is at a boil, reduce heat until just fork tender, approximately 8-9 minutes

Add the peas and cook for 1-2 more minutes or until bright green. Drain the water off of the potatoes and peas.

Put back into the pan and add the butter, salt and pepper. Taste and add more salt and pepper if needed. Add the dill and stir until combined.