

ingredients and utensils//

carvers style fully cooked ham
1 bunch fresh sage - finely chopped
1/2 cup of quality bourbon
1 cup butter
salt & pepper to taste

Le Cuvier

preparation//

Portion ham to desired shape and size and set aside.

Melt 1 cup of butter and set aside.

Pour 1/2 cup of bourbon into a blender and slowly add the melted butter until you reach a smooth velvety texture. Add salt & pepper to taste.

Warm up ham in a pan (if desired), then arrange on a plate, drizzle the bourbon beurre blanc mixture and sprinkle with fresh chopped sage.

presented by → *Chef John Menges*

ham w| sage and bourbon beurre blanc
paired with 2015 MALBEC