



Sous Vide Spiral Ham Holiday Perfection

My Grandson's First Ham

My grandson Ben helped me make this ham last year. He was in charge of the bag. We laughed so much trying to get the air out. I still laugh at that.

This method is so gentle. The ham cooks slowly in warm water. It stays juicy from edge to edge. No dry bits for anyone. That matters on a holiday.

Why We Start in the Bath

The long soak is the secret. It makes the ham tender all through. You

can even start it in the morning. Then you are free to visit.

This matters because holiday cooking should be calm. The hard work is done early. The kitchen stays cool and clean. You won't feel rushed later.

The Sweet, Sticky Glaze

Now for the fun part. We make the shiny glaze. You cook port, cherry jam, and brown sugar. Doesn't that smell amazing? It gets thick and sweet.

Fun fact: The port is a type of wine. Cooking it makes the flavor rich, not strong. Kids love the sweet cherry taste it gives. What is your favorite holiday glaze flavor? Is it cherry, maple, or honey?

The Final Crispy Touch

After the bath, the ham needs a quick oven visit. This is just for the glaze. You brush it on twice. The sugar gets sticky and a little crispy.

That crispy, sweet crust is the best part. It cracks when you slice it. Everyone will gather near the oven. The smell brings people running. Do you like your ham sweet or more savory?

Gathering at the Table

Carving is easy because it's already sliced. The meat just falls apart. You see all the juicy layers. It is a beautiful sight on a big plate.

See also [Frosted Apple Snowdrop Cookies](#)

This meal is about more than food. It is about sharing a calm, happy

day. The ham is just the centerpiece. The real joy is the faces around you. Tell me, what dish makes your holiday table feel complete?

Ingredients:

Ingredient	Amount	Notes
Spiral-sliced bone-in ham 1 (7-pound)		
Ruby port	1/2 cup	
Cherry preserves	1/2 cup	
Dark brown sugar	1 cup, packed	
Pepper	1 teaspoon	



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Instructions

Step 1: First, get your sous vide machine ready. Fill a big pot with water. Set the temperature to 140 degrees. This gentle heat is the secret. It makes the ham so tender. (A tip: Start this in the morning for an easy dinner.)

Step 2: Put your ham in a strong freezer bag. Press out all the air you can. Lower it into the warm water. Clip the bag to the pot's side. See those tiny air bubbles? Let them escape. Seal the bag tight again. Now let it swim for hours. Do you think a longer bath makes it tastier? Share below!

Step 3: Time for the sticky glaze. Simmer the port in a small pan. It will smell wonderfully fruity. Stir in the cherry jam, brown sugar, and pepper. Let it bubble until it's nice and thick. (Always use a bigger pan than you think for glazes. They bubble up!)

Step 4: Heat your oven very hot, to 475 degrees. Line a pan with foil for easy cleaning. Place the ham on a rack. Brush half the glaze all over it. Bake until it gets sticky. Then brush on the rest. Bake again until it's a beautiful, shiny brown. Doesn't that look amazing?

See also [Butterscotch Oatmeal Holiday Squares](#)

Creative Twists

This ham is a wonderful canvas. You can make it your own. Try a different jam, like apricot or orange marmalade. It changes the whole feeling. Use ginger ale in the glaze instead of port for a fizzy sweetness. Add a pinch of cloves to the sugar for a cozy, old-fashioned spice. Which

one would you try first? Comment below!

Serving & Pairing Ideas

This ham deserves a happy plate. I love it with soft, buttery rolls. Scalloped potatoes are a perfect creamy side. For something green, try roasted asparagus. For a drink, a glass of apple cider is lovely. For the grown-ups, a sip of the same ruby port from the glaze is nice. It ties the whole meal together. Which would you choose tonight?



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Keeping Your Holiday Ham Happy

Let's talk about leftovers. They are the best part. First, let the ham cool completely. Then slice what you need for sandwiches. Wrap the rest tightly in foil. It will keep in the fridge for four days. You can also freeze it for two months. Use freezer bags and press out the air. To reheat, use your oven at 325 degrees. Add a splash of water to the pan. This keeps the ham moist and tender.

I once froze a big batch for my grandson's visit. He was so happy to have a ready-made feast. Batch cooking like this saves future you so much time. It turns a big meal into easy weeknight dinners. That matters because good food should give you joy, not stress.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Ham Hiccups

Even grandmas have kitchen troubles. Here are three common ones. First, the bag floats in the water bath. Just clip it to the side of the pot. A binder clip works perfectly. Second, the glaze is too runny. Let it simmer a few minutes longer. It will thicken up nicely.

See also [Maple Dijon Carrot and Apple Roast](#)

I remember when my glaze was too thin. It just slid right off the ham. Letting it cook longer made all the difference. Third, the sugar in the glaze burns in the hot oven. Watch it closely after five minutes. Ovens can be tricky. Fixing these small issues builds your cooking confidence. It also makes sure every bite is full of sweet, sticky flavor.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, it is. Just check your cherry preserves label to be sure.

Q: Can I make it ahead?

A: Absolutely. Do the sous vide step a day early. Then just glaze and bake before dinner.

Q: What if I don't have port?

A: Use grape juice or a sweet red wine instead. The flavor will still be lovely.

Q: Can I make a smaller ham?

A: You can. Just reduce the glaze by half for a 3-4 pound ham.

Q: Any optional tips?

A: Add a pinch of cloves to the glaze. It gives a wonderful warm spice.

Fun fact: A spiral-sliced ham has about 70 slices!

Which tip will you try first?

From My Kitchen to Yours

I hope you love making this special ham. It brings such warmth to the table. Cooking is about sharing stories and making memories. I would love to hear about your cooking adventure. Tell me all about it in the comments below.

Have you tried this recipe? Let me know how it turned out for you. I am always here to chat about food.



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Happy cooking!
—Elowen Thorn.





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