Recipes for Cooking with Mead

Honeyed Carrots

Ingredients
- 1 ½ pounds baby carrots
- ½ cup Linganore mead
- 1 tablespoon butter
- Dash of parsley

Directions
1. In a covered pot, place the carrots and the mead and cook on medium heat until carrots are tender.
2. Add butter and parsley and lightly toss.
3. Place in bowl and serve.

Holiday Ham with Mead Glaze

Ingredients
- 1 fresh ham
- 1 can pineapple rounds
- 1 teaspoon whole cloves
- 2 cups Linganore mead
- 2 cups orange juice
- 4 tablespoons orange marmalade
- 1 tablespoon corn starch mixed with 2 ounces cold water

Directions
1. Preheat oven to 325 degrees and score flat side of ham in 1-inch crisscross pattern.
2. Secure pineapple rings to ham with toothpicks.
3. In a sauce pan, mix mead, orange juice, and marmalade and heat to melt everything together.
4. Place ham in a large pan and place in oven.
5. Pour basting mixture (mead, orange juice, and marmalade) over ham.
6. Baste every ½ hour until the meat reaches 140 degrees at its thickest part. Glaze will form during cooking.
7. Remove ham from pan and thicken the drippings with small additions of cornstarch and water mixture to desired consistency.

**Spiced Holiday Mead**

*Ingredients*
- 1 bottle Linganore mead
- 1 apple cut into ½ inch cubes
- ⅛ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- Stick of cinnamon for garnish

*Directions*
1. Pour mead into a crock pot and set on low heat setting.
2. Add the cubed apples along with the ground cinnamon and cloves to the mead and allow to come up to desired temperature.
3. Place cinnamon sticks in Irish coffee mugs around the crock pot and allow guests to ladle spiced mead into mugs.