

# BAKED HAM WITH A MARMALADE GLAZE

Make the holidays easy with that signature glazed ham taste you know and love.

EASY | 30 MINS | 90 MINS | 8

## Ingredients

- half leg ham, on the bone
- 1 1/2 cup marmalade
- Whole cloves, to stud
- 800g cherries, to garnish

## Instructions

1. Preheat oven to 170°C and place shelf to the lowest position.
2. Carefully remove the rind from the ham, making sure you don't trim all the fat.
3. Use a small sharp knife to score the fat into a diamond pattern, about 5mm deep.
4. Transfer the ham to a large roasting pan and pour in 1 cup of water.
5. Spread the marmalade over the ham then place a clove in the middle of each diamond of fat.
6. Cover loosely with foil and bake for 1 hour.
7. Remove the foil, glaze again and bake for another 20 minutes or until the surface of the ham is golden and caramelised.
8. Remove the ham from the pan to a large chopping board and rest for 15 minutes.
9. Meanwhile, pour the pan juices into a small saucepan and bring to a gentle boil, reduce the heat and simmer until a nice thick syrup results.
10. To serve, place ham into the middle of a serving platter. Surround with plump cherries and serve with the marmalade syrup.