



CHERRY & HONEY BAKED CHRISTMAS HAM

This mouth-wateringly good Christmas ham is glazed with Johnno's Seasonal Cherry and Honey Ham Glaze, creating a beautifully rich and festive finish.



NORMAL



25 MINS



1HR 20MINS



20-30 SERVES

Ingredients

- IGA Christmas Leg Ham
- Cloves Whole
- Johnno's Seasonal Cherry and Honey Ham Glaze 250g

Instructions

1. Preheat the oven to 160°C (fan-forced).
2. Using a small sharp knife, run it under the rind around the edge of the ham. Carefully lift and remove the skin, keeping as much of the fat layer intact as possible.
3. Using the knife, score the exposed fat in a criss-cross (diamond) pattern about 2-3 cm apart, taking care not to cut into the meat.
4. Press cloves into the corners of the diamond pattern.
5. Brush a generous layer of Johnno's Seasonal Cherry and Honey Ham Glaze over the entire surface.
6. Place the ham in the oven and bake for 20 minutes per kilogram. Baste with additional glaze every 20-30 minutes. In the final 20-30 minutes of cooking, brush on a thicker layer of glaze to create a rich, caramelised finish.
7. Remove the ham from the oven and let it rest for 10 minutes before carving. Slice and serve warm or at room temperature.

[View the video recipe here](#)