



GLAZED HAM

The flavours of Citrus & Mustard will work so well for your Glazed Ham this Christmas!



NORMAL



Ingredients

- Southern Heritage Half Leg Ham
- 300g Marmalade
- 100g Dijon Mustard
- 100mL Orange Juice
- Cloves
- Salt & Pepper, to taste
- Oranges, sliced

Instructions

1. Carefully remove the skin from the ham
2. Cut a diamond pattern into the exposed part of the ham
3. Place marmalade, orange juice, dijon mustard, salt & pepper into a small saucepan. Gently warm over low-medium heat just until the ingredients begin to bubble.
4. Brush glaze over the ham, then place a clove in each diamond. Brush ham again with glaze and top with oranges slices.
5. Place water into the bottom of a baking tray with a rack and place into a preheated 180°C oven. Cook 20 minutes for each kilo, brushing glaze over the ham throughout the cook.