

TABASCO XMAS HAM

A sweet, spicy and succulent ham that brings plenty of flavour to your festive lunch. With a deliciously sticky glaze and a lighter twist, it's an easy addition to your Christmas spread. Recipe supplied by Tabasco.

NORMAL	60 MINS	1.5 HRS	12

Ingredients

- 1/2 leg ham (4kg), bone in
- 440 g tin crushed pineapple
- 1 cup brown sugar
- 1 tbsp TABASCO® Original Red Sauce
- 1 tbsp ginger, crushed
- 1 clove garlic, finely diced
- 1 lime, zested and juiced
- A few splashes of TABASCO® Green Jalapeño Sauce
- 1 cup water
- Ocean Spray Whole Cranberry Sauce to serve

Instructions

1. Using a small knife, carefully remove the ham skin from fat by running the blade around the hock. Using fingers, gently peel the skin off, score the fat in long lines around 2cm apart. Don't cut too deeply, and use a ruler for neat scores.
2. Preheat a fan forced oven to 160°C.
3. Create the glaze by placing the pineapple and juice in a small pot along with water, sugar, TABASCO® Original Red Sauce, garlic, ginger and lime zest. Bring to the boil for five minutes, simmer and reduce for 25 minutes until thickened. Strain the glaze into a bowl and then reserve the pineapple pulp for later.
4. Line a baking tray with grease-proof paper, top with a baking rack. Place ham on the rack and brush with the TABASCO® glaze. Place it in the oven and cook for 1.5 hours, basting every 15 minutes.
5. Once the top layer of the ham has browned with a sticky glaze, remove it from the oven and splash generously with TABASCO® Green Jalapeño Sauce.
6. To garnish, tie bay leaves to the hock with twine and ribbon, and spread chillies on the plate. Serve with the side of pineapple pulp and Ocean Spray Whole Cranberry Sauce.