



HONEY GLAZED HAM



Ingredients:

- Leg ham on or off the bone
- 250g butter
- 225g honey
- 100g maple syrup
- 3 bay leaves
- 5g salt & pepper
- 5g Italian herbs
- 2 cinnamon sticks
- 50g brown sugar

For the glaze

Method:

- Put everything into small saucepan
- Bring to boil
- Simmer on no.2 for 5 minutes
- Cool in saucepan, KEEP STIRRING OCCASIONALLY, then pour into container

For the Ham

- Remove ALL string or netting
- Remove skin using fingers to pry away from the meat, keep the fat intact
- Score the fat by lightly slicing in criss -cross motion about ½ cm apart
- DON'T CUT TOO DEEP THROUGH THE FAT, JUST ABOUT HALF WAY
- Put scored ham in a deep oven tray or dish on baking paper
- Pour hot glaze over ham
- Roast at 180° for about 20 -30 minutes
- Baste every 5 minutes by liberally spooning glaze all over ham
- When golden brown glazed, remove from oven and cool
- Carefully slice evenly about ½ cm thick or serve whole as a showpiece to carve