

CHRISTMAS HAM WITH NECTARINES & MIXED BERRY GLAZE





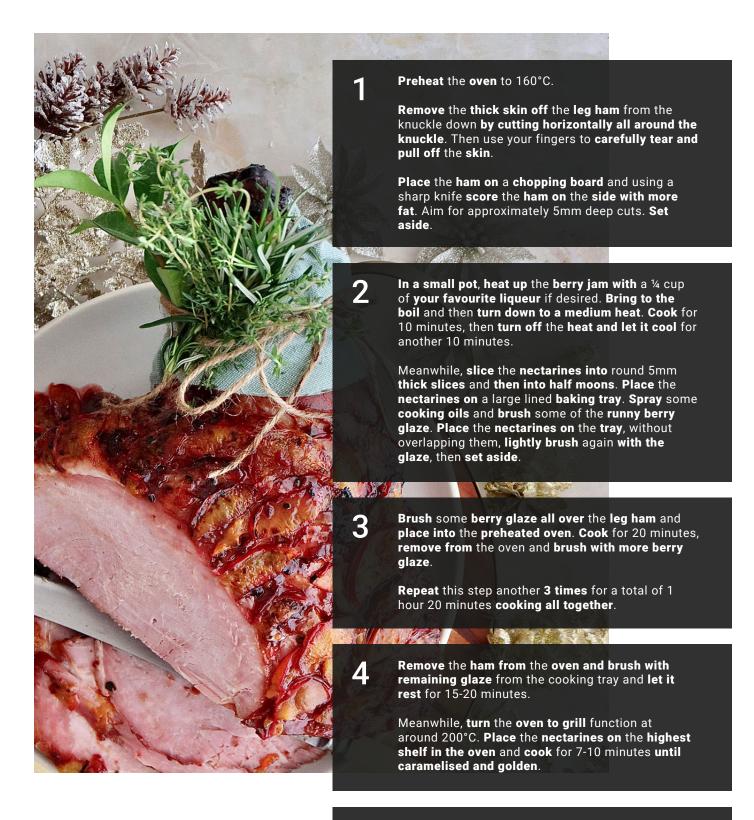
INGREDIENTS:

- > 1 Leg Ham on the Bone
- > 350g Harris Farm Mixed Berry Jam
- > 5 Nectarines

WHAT YOU'LL NEED FROM YOUR PANTRY:

> ¼ Cup Sherry or Other Liquor (Optional)

METHOD - GET COOKING!



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Serve ham garnished with fresh sprigs of herbs and roasted nectarines.

CHEF'S TIPS FOR COOKING AND LEFTOVERS ...

- You can add any of your favourite liqueur to the jam like Sherry, Marsala, Port, Brandi etc.
 Once the nectarines are out of the oven, let them cool down. Then carefully place them all over and around the ham.
- Keep an eye on the nectarines every 3 minutes, ovens vary they could burn the nectarines easily.



FEEDBACK OR QUESTIONS?

Shoot us an email at: online@harrisfarm.com.au