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## GLAZED CHRISTMAS HAM

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<i>Ingredients</i>	<i>Prep Time</i>	<i>Cooking Time</i>
Victor Churchill glaze	20 minutes	40 minutes plus resting time

### COOKING INSTRUCTIONS

- Preheat your oven to 190°C.
- To remove the skin, use a small sharp knife to pierce the skin (without cutting into the meat) and carefully remove from the ham, making sure that the fat remains on the meat. Save the skin to cover the ham surface until you are ready to start glazing.
- Discard the skin. Use a sharp knife to score the meat in a criss-cross (diamond) pattern and stud the centre of each diamond with a clove.
- Place the ham in a baking tray and pour over the glaze. Add a little water to cover the base of the pan.
- Bake for approximately 40 minutes.
- Baste with glaze every 12 minutes throughout the cooking process.
- Rest for 15 minutes before slicing.

*\*Please be aware that this is a guide only. All ovens work slightly differently and this should be taken into consideration.*

