

# BOATSHED MARKET



**CHRISTMAS HAM**  
GLAZING & COOKING INSTRUCTIONS

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## GLAZED HAM

This recipe calls for a whole leg of ham, with the bone in, that has been pre-cured and pre-cooked.

### INGREDIENTS

- 3 cups (750ml) orange juice
- 3 cups (525g) brown sugar
- 1 cup (250ml) red wine vinegar
- 1 stick cinnamon
- 8 cloves
- 16 sprigs thyme
- 3 cups (750ml) port
- 1 x 6–7kg ham leg, skin removed and trimmed

### METHOD

**STEP1.** Preheat oven to 220°C. Place the juice, sugar, vinegar, cinnamon, cloves and thyme in a medium saucepan over high heat and stir until the sugar has dissolved. Bring to the boil and cook for 30 minutes or until reduced. Remove from the heat, add the port and stir to combine. Strain the glaze into a heatproof jug, discarding the solids.

**STEP2.** Trim any excess fat, leaving behind a medium layer of fat, which is then scored without cutting into the meat. Wrap the hock of the ham with non-stick baking paper followed by aluminium foil. Place the ham, top-side down, in a tight-fitting, deep-sided roasting pan. Pour the glaze over the ham and roast for 40 minutes. Remove from the oven and reduce the oven temperature to 200°C. Turn the ham over, baste with the glaze and roast for a further 20–25 minutes or until golden.

**STEP3.** Remove the ham from the pan and place on a large serving platter. Brush the remaining glaze over the ham before carving to serve. Serves 12–14.