

## HOW TO GLAZE YOUR HAM



**Instructions for hazing your glam ~ allow 40 minutes to one hour.**

### **Ingredients:**

1 pasture-raised, Feather and Bone ham ~ already skinned and scored ready to go

1 jar of Feather and Bone Wild Ale & Honey Glaze

1 (or more) bottle of your favourite recreational beverage

### **Method:**

Preheat your oven to about 170 degrees.

Take your jar of glaze and your skinned and scored ham out of the fridge and let them come to room temperature.

Pour yourself a drink while you're waiting - glazing should be fun and stress-free and you need to be nice and relaxed.

Remove the ham from the wrapping, discard the skin and put the ham into a baking tray. Stir the glaze a little to mix it up and then spoon a generous serving of glaze over the entire ham so it's nicely covered. Put the tray in the oven and pour yourself another drink.

Every 15 minutes or so, take the ham out of the oven, baste it with the glaze in the bottom of the baking tray and another spoon from the jar. Have another drink while you're waiting - you should be starting to feel quite relaxed by now.

When you see your ham gently browning and the honey caramelising along the ridges of the scores, take it out and let it rest. Resist the urge to nibble at the edges. Pour yourself another congratulatory drink or two, you deserve it!

Your hazed glam looks incredibly so good and it's ridiculous that you're not running Mastery chef instead of that big bloke with the crevice, er, cravat thing...