



Sticky, spicy Christmas ham Glaze.

Serves 20

Preparation time 30mins

Cooking time. 1.5hours

Ingredients.

1 X Smoked full leg ham

1 cup Pedro Ximinez Sherry

½ cup Seville orange marmalade

½ cup morello cherries in juice (Always Fresh)

½ cup brown sugar

2 whole cinnamon sticks

½ nutmeg finely grated.

3 whole star anise

10 whole white peppercorns.

½ cup dried cloves, to stud the ham.

Method.

Peel back the rind of the ham. Make an incision around the bone end to release the final part. Use a sharp knife and score the ham with parallel lines 1cm apart across the entire length. Don't be shy, allow the score marks to run deep in to the ham 1cm. This will allow the glaze to penetrate beautifully.

Add all of the glaze ingredients to a saucepan. Simmer gently for 10mins minutes to allow the ingredients to melt and infuse. Pluck out the spices.

Place the ham in a deep roasting tray... Line the tray well with paper. This makes cleaning a whole lot easier. Baste the ham well. Now complete the process by studding the cloves into the ham, following the parallel line formation. Bake at 190C for 1 -1 .5 hours allowing the ham to caramelize well. Baste from time to time. Rest for 30 mins before carving. Don't forget to remove the cloves before serving.