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SOUR CHERRY GLAZED HAM

EASIEST EVER CHRISTMAS HAM GLAZE RECIPE

YOU'LL NEED

- Billy's ham on the bone
- jar Spoonfed Ham Jam
- juice of 1 lemon
- pastry brush
- large roasting dish

- 1 Prep your ham for glazing by removing the rind and scoring the fat.
- 2 Mix the ham jam and lemon juice together.
Place your ham in a roasting dish & using a basting brush, brush the ham with some of the ham jam. Make sure you get some of the whole sour cherries sticking to the top of the ham. Add 1 or 2 cups of water to the base of the roasting dish.
- 3 Bake at 160 degrees for 1-2 hours depending on the size of your ham. A 5kg ham will take approx 1.5 hours. A 10kg ham about 2 hours.
- 4 Brush more glaze on every 25 minutes. Keep minimum 1 cup of water in the roasting dish at all times.
- 5

*** Remember - the ham is already cooked, you're simply warming it through and baking the glaze.**

