



BLEND SMOKED HONEY & ORANGE GLAZED HAM



The gentle smokey flavour of the honey, offset with mustard and the other ingredients add a sublime level to the humble Christmas baked ham.

Sweet, sticky and dead easy!...
Enjoy!!

1 x Billy's Leg Ham Bone in
4 tbsp Blend Smoked Honey
2 tbsp Dijon Mustard
1/2 cup Apple Juice
1 cup Orange Juice
2 tbsp Quality Orange Marmalade
1 Rosemary Sprig torn
1 tbsp Crushed Whole Cloves
2 tbsp Cracked White Pepper
1 tsp Ground Cinnamon





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- * Preheat oven to 160C.
- * Carefully remove the outer skin layer of ham leaving the white layer of fat underneath. Remember the ham is already cooked/smoked so you're just glazing it to add an extra depth of flavour.
- * In the fat layer score a criss/cross pattern and rub in the mustard, marmalade and rosemary.
- * Mix the other ingredients in a small bowl and gently spoon over the ham before popping into the oven.
- * Cook for approximately 50-60mins whilst basting the ham every 10 mins with the glaze and juices in the bottom of the pan. If the glaze is getting too 'sticky' (which happens when the moisture is evaporated) just add a touch of water to thin it out very slightly.
- * In the last 5 mins of cooking, baste one last time and give the ham a quick blast at 190-200C.
- * Keep an eye on it, it can burn quickly at this stage.