



# Peach & Mustard Glazed Ham



## INGREDIENTS

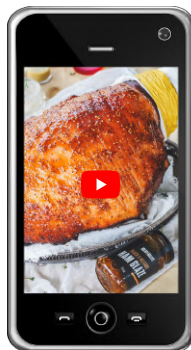
Billy's Ham on the Bone

*Meat at Billy's Peach & Mustard Ham Glaze*

## HELPFUL HINTS

Remember, your ham is already cooked!  
You're just baking on the glaze until it's  
caramelised & warming the ham through.

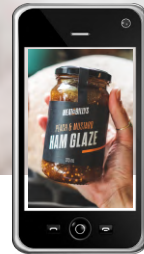
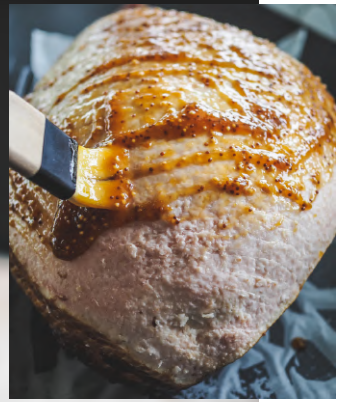
Ask your butcher to prepare your ham  
ready for glazing to save you extra time in  
the kitchen.



**'HOW TO'**  
**GLAZE A HAM**  
instructional video



**TURN OVER FOR RECIPE**



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## METHOD

1. Preheat your oven to 160°C.
2. Prepare the ham for glazing by carefully removing the rind. You do this by gently sliding the tips of your fingers backwards & forwards between the rind & fat, gently pulling the rind away as you go.
3. Carefully score the fat in a decorative pattern being careful not to cut into the ham itself. Our butchers are always happy to do this for you in advance to help save you time & effort.
4. Place your ham in a roasting dish & using a basting brush, apply the glaze mixture liberally all over your ham (at least 3/4 of the jar).
5. Place ham in a roasting dish & add 1 or 2 cups of water to the base of the dish to help the ham retain moisture. Bake for 1-2 hours depending on the size of your ham. A 5kg ham will take about 1-1.5 hours. A 10kg ham about 2 hours.
6. Brush on more glaze every 25 minutes or so, ensuring there's 1 cup of water in the roasting dish at all times. The ham is ready when the glaze has turned a lovely golden brown colour.

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