



Easy Peach and Honey Glazed Ham

MEDIUM • 1 HOUR 55 MINS

Ready to make your Christmas ham the talk of the table? This peach and honey glaze is your secret weapon—sticky, sweet, and just the right amount of fancy. Plus, it'll have everyone coming back for seconds (and thirds).



SKILL LEVEL
Medium

PREP TIME
25 mins

COOKING TIME
1 hour 30 mins

SERVINGS
12-15

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!



Ingredients

- 1 bone-in half leg ham, skinned and scored

Glaze:

- 500g tinned peaches, drained
- 250g [Capilano Pure Honey](#)
- ¼ cup rice wine vinegar
- 2 tbsp sea salt
- 1 tbsp ginger powder
- 1 tsp ground cloves

Method

1. Place glaze ingredients in a medium pot and bring to the boil. Reduce heat and simmer for 15 minutes until slightly thickened.
2. Cool slightly, then blend until smooth. Separate ⅓ of the glaze for serving.
3. Preheat oven to 150°C (fan forced), line a baking tray with foil. Place ham on tray and bake for 10 minutes to open the scores.
4. Remove from oven and glaze all over with the peach and honey mix.
5. Repeat the glazing every 15-20 minutes for 1.5 hours, or until the ham is golden and caramelised. Serve with extra glaze.

Used in this recipe

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!