



Spiced Honey and Orange Glazed Ham

MEDIUM • 2 HOURS 10 MINS

A golden, dripping spiced honey and orange glaze makes this Christmas ham worthy of a celebration. Serve with fresh salads, your favourite sides and savour the memories you'll make with this festive centrepiece...



SKILL LEVEL
Medium

PREP TIME
20 mins + 30 mins resting

COOKING TIME
1 hour 45 mins

SERVINGS
10-20

Ingredients

- 250ml (1 cup) [Capilano Honey](#)

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- 250ml (1 cup) fresh orange juice
- 2cm-piece fresh ginger, peeled, cut into matchsticks or thinly sliced
- 1 cinnamon stick
- 4 whole cloves
- 6-7kg whole ham leg, on the bone

Used in this recipe

Method

1. Preheat oven to 150°C (fan-forced). Line a large roasting pan with foil then baking paper. Combine honey, orange juice, ginger, cinnamon and cloves in a small saucepan. Bring to the boil over medium heat. Cook for 15 minutes or until mixture thickens and reduces to 375ml (1 ½ cups).
2. Use a sharp knife to cut around the ham shank, about 10cm from end. Run the knife around the edge of the ham. Gently lift rind off in 1 piece by running your fingers between the rind and fat. Score the fat in a diamond pattern.
3. Place the ham in prepared pan. Wrap shank in foil. Brush glaze over ham to evenly coat. Bake, brushing with the glaze every 15-20 minutes, for 1 hour 30 minutes or until golden and warmed through.
4. Cover loosely with foil and set aside for 30 minutes to rest. Transfer the ham to a serving platter. Carve and serve.

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