Sticky Ginger Glazed Ham

EASY • 2 HOURS

Often the most important item on the table at Christmas, the glazed ham is a festive staple. We're here to help you perfect your sticky ginger recipe so you can pass it down for years to come (or just share it with a quick snap on Instagram, but we'll leave that up to you)

(Suitable for 8kg whole leg of ham)

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	30 mins	90 mins	8-10

Ingredients

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

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- 360g (1 cup) Capilano Pure Honey
- 125ml (½ cup) ginger ale
- 1 tbsp ginger marmalade
- 1 small birds eye chilli, sliced (optional)
- 1 clove garlic, thinly sliced
- ½ tsp black pepper

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Combine all glaze ingredients in a medium saucepan and heat gently until combined. Bring to a boil for 5-10 minutes until glaze has reduced in volume and become syrupy. Strain and transfer to an airtight container or jar. Allow to cool on benchtop before chilling.

2. Adjust oven to remove all shelves except one, placing in lowest position of oven. Preheat oven to 180°C (fan-forced). Line a large roasting tray with 2 layers of baking paper.

3. To prepare ham, remove rind by cutting a semi-circle around the hock, then run knife under the skin to lift, running your fingers between the rind and fat to remove, then trim excess fat. Wrap the ham hock in baking paper then aluminium foil.

4. Use a sharp knife to score fat in a diamond pattern, about 5mm deep. Transfer to prepared tray and brush with glaze, using approximately 1/3 of the mixture. Bake for 90 minutes, brushing with glaze every 25 minutes until golden and caramelised.

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