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WHAT YOU WILL NEED

AVAILABLE IN COLES AND WOOLWORTHS



Capilano Hot Chilli Honey & Chipotle Glazed Ham

Prep: 20min **Cook:** 90min **Serves:** 10-20

Spice up your Christmas spread with this show stopping recipe! It's the 'swicy' twist your festive lunch needs!

An unexpected take on honey glazed ham, this will be the talk amongst your friends and family.

INGREDIENTS LIST:

- 1 whole leg ham, on the bone (approx. 9kg)
- ½ cup Capilano Hot Chilli Honey
- 2 tablespoons chipotle in Adobo sauce*
- 2 tablespoons apple cider vinegar
- ½ tbs ground cumin
- ½ tbs ground paprika
- 1 tsp ground cinnamon
- Sea salt, to taste

METHOD:

- Step 1.** Preheat your oven to 170°C, to fit the ham you will have to remove all the oven racks from the oven, placing one rack on the bottom shelf of the oven.
- Step 2.** Remove the ham from its packaging and place it on a rack in a roasting pan lined with foil or baking paper. Use a sharp knife to cut around the shank of the ham, about 10-15 cm from the end. Run a knife under the rind around edge of ham. Using your fingers between the rind and the fat, gently lift the rind off in 1 piece. Score the surface of the ham in a diamond pattern, making shallow cuts with a sharp knife. You only want to score the fat layer and not into the meat.
- Step 3.** Make the hot honey glaze. In a medium-sized bowl, whisk together the hot honey, adobo sauce, apple cider vinegar, ground cumin, paprika, cinnamon, salt, and black pepper. If needed adjust the quantities to taste, depending on your preferred level of heat and sweetness.
- Step 4.** Glaze the Ham. Brush 1/3 of the glaze over the entire surface of the ham. Make sure to get the glaze into the scored cuts. Bake, brushing with glaze every 30 mins, for 1 hour 30 minutes.

- Step 5.** Allow the ham to rest slightly (15-20 minutes) before carving. Slice the ham and serve with any remaining glaze on the side for extra drizzling. Serve alongside Street Corn Hot Honey Feta Coriander

Notes.
*Chipotle in Adobo sauce can be found in larger supermarket chain stores and speciality grocers. As an alternative you can use your favourite chipotle hot sauce.

Use your leftovers for Hayden's Ham Cubanos



Serves the whole family as part of a shared meal (with leftovers!)

GET THE RECIPE

CAPILANO.