

Glazing and Serving your Ham



To Prepare your ham for Glazing:

Carefully remove the skin by running your clean fingers under the skin and peeling back to leave a smooth layer of fat. Weigh the ham and calculate the cooking time. Allow 10 minutes per 500g. Preheat the oven to 160 degrees centigrade. Score the surface in a diamond pattern by making diagonal cuts approx. 3mm deep. Cover with a glaze and place on a rack in a large roasting pan. Cook in preheated oven for calculated time. Brush with glaze 3 – 4 times during cooking.

Glazing Suggestions:

- a. **Cranberry:** Melt 1 cup cranberry jelly & add 1 tablespoon whole seeded mustard
- b. **Marmalade:** Mix 1 ½ cups orange marmalade, 1 cup Dijon mustard & 1 ½ cups firmly packed brown sugar (decorate with whole cloves)
- c. **Pineapple:** Mix 1 cup brown sugar with ½ cup pineapple juice, 1 teaspoon dry mustard & 1/8 teaspoon ground cloves.

Decorating ideas for your Ham:

- Pineapple rings
- Sliced seasonal fruit
- Whole cloves
- Mandarin or orange slices

Serving and Carving your Ham:

1. Carve a slice from underneath the Ham, to allow it to sit flat.
2. Place Ham onto large serving platter.
3. Make a vertical cut about 10cm from the knuckle, and cut at an angle. Remove the wedge.
4. Cut several thin slices right down to the bone, parallel to the second cut.
5. Carve along the bone and remove slices.

Storing your Ham:

Leg Ham, on the bone: Dip a Ham Bag, pillowcase or tea towel into a solution of 2 cups of water and 1 tablespoon of vinegar. Squeeze out and place around Ham.

Re-dip bag, pillowcase or tea towel in the solution every 3 days.

Store in the coolest part of fridge (4 degrees centigrade or below) for up to 3 weeks.

Boneless Ham: Store as with Leg Ham on the bone, and use within 1-2 weeks.