



GLAZING HAM

Glazing a ham makes for a stunning visual effect and further enhances the flavour. Run a small thin knife under the rind on the butt end of the ham (opposite end to hock) all the way round the edge then grasp with finger and thumb of both hands and pull or peel back toward you and the hock end. Leave rind on hock and cut around. Score fat not too deeply in a diamond pattern and stud with cloves. If glazing whole ham protect the hock by wrapping in foil. If glazing half a ham do likewise with the cut surface. Hold foil in place with toothpicks.

Warm about 4 tablespoons of golden syrup and brush over scored fat surface. Combine some apricot jam (or red currant jelly), orange zest and a little vinegar and pour over the golden syrup. Place in an oven preheated to 190 – 200°C for 30 - 45 minutes (depending on size of ham) until golden brown. Baste frequently during baking process.

Basting juice makes a delicious sauce to pour over sliced ham once served.