

Glazed Ham

Ingredients

- 1** Leg Ham
- 1** Orange
- 2** teaspoons Dijon Mustard
- 1** cup Brown Sugar
- Sea Salt
- Freshly Ground Black Pepper
- Clove

Method

1. Preheat oven to 180°C.
2. Place orange juice and zest, mustard, brown sugar, salt and pepper together in a small bowl and stir to combine.
3. Cut skin off ham, leaving a layer of fat and leaving skin on the hock in a zig zag pattern.
4. Score ham in diamond pattern and place cloves in corners of diamonds.
5. Place ham in a baking dish, spread glaze over ham covering ham completely.
6. Place in oven, reapplying the glaze at ten minute intervals, and bake for thirty minutes until ham is golden and glazed.

Source: -- (Servings: --)
