

New Zealand Ham with a Festive Fruit Salsa



HYP0251211SD

**Food in a
minute**

Another great recipe idea from

Wattie's

Serves: 10-12

Prep time: 10 minutes **Cook time:** Sauce 8 minutes - plus glazing time for the ham

142g pkt	dried mixed blueberries, cherries, cranberries and plums
2 tsp	Dijon mustard
½ cup	dry white wine
	juice from ½ orange
1 Tbsp	brown sugar
½ x 300g bottle	Wattie's Bit on the Side Cracker Cranberry Sauce
4.5kg	100% New Zealand Ham cooked on the bone

Optional Cranberry Glaze

½ x 300g bottle	Wattie's Bit on the Side Cracker Cranberry Sauce
¼ cup	orange juice

Place dried mixed fruit, Dijon mustard, white wine, orange juice and brown sugar in a small saucepan. Stir and heat until boiling. Reduce heat and continue cooking for 5 minutes, until the liquid is reduced by two thirds. Remove from heat and stir in the **Wattie's Bit on the Side Cracker Cranberry Sauce**. Allow to cool. Serve with the ham.

Cranberry Glaze:

- Carefully run your clean fingers under the skin of the **100% New Zealand Ham cooked on the bone** to lift it away. Do this slowly so you finish with a smooth layer of fat.
- Place ham on a baking tray lined with foil. Using a sharp small knife, cut the ham fat layer into a criss-cross pattern.
- Mix together the **Wattie's Bit on the Side Cracker Cranberry Sauce** and orange juice and brush this liberally over the ham.
- To glaze and serve cold, bake at 180°C for 35-40 minutes, brushing with any remaining Cranberry Glaze. To serve hot, bake at 160°C, allowing 20 minutes per kg, brushing with any remaining Cranberry Glaze every 15 minutes.

