

## APRICOT AND ORANGE GLAZED HAM



 Serves Approx 30

 Prep Time 20 minutes

 Cook Time Depends on size of ham



### INGREDIENTS

- 1 cooked half ham on the bone
- 2 Tbsp Gregg's Whole Cloves
- 1 cup Wattie's Bit on the Side Spiced Apricot Sauce
- ¼ cup orange juice
- Zest from 1 small orange
- 2 Tbsp wholegrain mustard

### METHOD

1. Carefully run your fingers under the skin of the cooked ham on the bone to lift it away. Place on a rack in a foil lined baking tray.
2. Using a small sharp knife cut the ham fat layer into a criss-cross diamond pattern. Decorate ham with **Gregg's Whole Cloves**

3. Mix together **Wattie's Bit on the Side Spiced Apricot Sauce**, orange juice, zest and whole grain mustard. Brush glaze generously over the ham. Pour 2 cups of water into the dish, around the ham.

*To glaze and serve cold:*

- Bake at 180°C for 35-40 minutes, brushing with glaze every 10 minutes.

*To glaze and serve hot:*

- Bake at 160°C allowing 20 minutes per kg, brushing with glaze every 10 minutes.