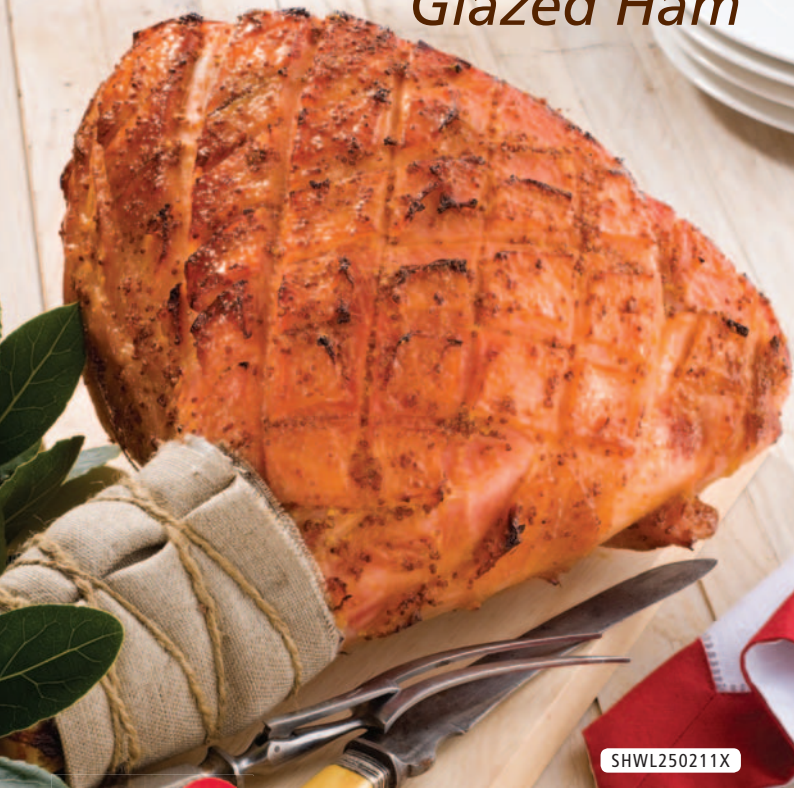


Maple and Orange Glazed Ham



SHWL250211X

**Food in a
minute**

Another great recipe idea from

Wattie's

Maple and Orange Glazed Ham

Serves: 15 **Prep time:** 20 minutes **Cook time:** varies depending on ham size

4.5kg

100% New Zealand Ham Cooked on the Bone

1 cup

Cottee's Maple Flavoured Syrup

¾ cup

orange juice

¼ cup

wholegrain mustard



1. Carefully run your 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 in a foil-lined roasting dish.
2. Using a small sharp knife cut the ham fat layer into a diamond pattern.
3. Mix together the **Cottee's Maple Flavoured Syrup**, orange juice and wholegrain mustard and brush this liberally over the ham. Pour 2 cups of water around the ham.
4. To glaze and serve hot, bake at 160°C allowing 20 minutes per kg, brushing with glaze every 15 minutes. To glaze and serve cold, bake at 180°C for 35-40 minutes, brushing with glaze every 15 minutes.

BBQ Cooking Instructions: Preheat lidded BBQ to 200°C, place ham in a tray in the centre of the BBQ. Cover and return to temperature. Turn off the two inside burners and leave the two outer burners on and cook at 200°C for approximately 1 hour and 45 minutes, (or until ham is hot through to the bone) brushing with glaze every 15 minutes. To glaze and serve cold cook for 45 minutes.