

MAPLE AND ORANGE GLAZED HAM



Serves 15



Prep Time 20 minutes



Cook Time Varies with ham size



INGREDIENTS

- 4.5 kg 100% New Zealand Ham Cooked on the Bone
- 1 cup **Cottee's Maple Flavoured Syrup**
- ½ cup orange juice
- ¼ cup wholegrain mustard

METHOD

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.

TIPS

How to Remove the Skin of a Ham: