

MAPLE, ORANGE AND FIVE SPICE GLAZED HAM

DAIRY
FREE



 Serves
12-15

 Prep Time 20
minutes

 Cook Time Depends on size
of the ham

 A Little More
Effort



INGREDIENTS

- $\frac{3}{4}$ cup orange juice
- $\frac{3}{4}$ cup maple syrup
- 6 Tbsp soft brown sugar
- 3 Tbsp Dijon mustard

METHOD

1. To make the glaze: Put the orange juice, maple syrup, brown sugar, Dijon mustard and **Gregg's Ground Chinese Five Spice** into a small saucepan. Stir over a

- 1 ½ tsp **Gregg's Ground Chinese Five Spice**
- 1 champagne ham or whole ham cooked on the bone (approx. 6-7Kg)
- **Gregg's Whole Cloves** (to garnish)

medium heat, stirring to dissolve the sugar. Bring it to the boil. Turn off the heat and set aside to cool.

2. Carefully run your fingers under the skin of the cooked ham to lift the skin away. Do this slowly so you finish with a smooth layer of fat. Place ham in a foil-lined roasting dish.
3. Brush the glaze 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.
5. Garnish with **Gregg's Whole Cloves** before serving.

SWITCH IT UP

Try these alternative glazes:

- ***Pineapple and Ginger Glaze:***
 - ¾ cup unsweetened pineapple juice
 - 1 cup soft brown sugar
 - 1 ½ tsp **Gregg's Ground Ginger**
- ***Apple and Rosemary Glaze:***
 - 1 cup unsweetened apple juice
 - 1 cup soft brown sugar
 - 2 tsp **Gregg's Rubbed Rosemary**
- ***Smoky Spiced Cranberry Glazed Ham Glaze:***
 - 1 cup soft brown sugar
 - 1 tsp **Gregg's Ground Cinnamon**
 - 2 tsp **Gregg's Ground Smoked Paprika**
 - ¾ cup **Wattie's Bit on the Side Cracker Cranberry Sauce**

The method for glazing the ham is the same as above.