



BLOOD-ORANGE GLAZED HAM

Prep + cook time: 2 hours **Serves:** 24

Ingredients

HAM

9kg (20-pound) leg of ham
cloves, to decorate

BLOOD-ORANGE GLAZE

350g (11 ounces)
blood orange marmalade
¼ cup (55g) brown sugar
¼ cup (60ml) orange juice

1. Preheat oven to 180°C/350°F.
2. Cut through ham rind 10cm (4 inches) from the shank end of the leg. To remove the rind, run your thumb around the edge of the rind just under the skin. Start pulling the rind from the widest edge of the ham; continue to pull the rind carefully away from the fat up to the shank end. Remove rind completely.
3. Score across the fat at about 3cm (1¼-inch) intervals, cutting through the surface of the fat (not the meat) in a diamond pattern. Don't cut too deeply or the fat will spread apart during cooking.
4. Make blood-orange glaze.
5. Line a large roasting pan with baking paper (this will make cleaning the pan easier). Place the ham on a wire rack in the pan. Brush ham well with the glaze; cover the shank end with foil.
6. Bake ham for 40 minutes; remove ham from oven, decorate with cloves. Return to oven; bake for a further 40 minutes or until browned all over, brushing occasionally with the glaze.
7. Serve ham warm or at room temperature.

Blood-orange glaze

Stir ingredients in a small saucepan over a low heat until sugar dissolves.

Tips

Leftover carved ham is suitable to freeze for up to a month (it will become saltier if frozen for any longer).