

BLOOD ORANGE GLAZED HAM



Serves 12



Ingredients

- [1 x Whole Leg of Ham Made from Australian Pork \(on the bone, 7-8kg\)](#)
- 1.5 cups Blood Orange Marmalade
- ½ cup brown sugar
- ½ cup honey
- ½ cup blood orange juice

Method

Place marmalade, brown sugar, honey and juice into a saucepan over a low heat and cook until the sugar has dissolved and the glaze has thickened slightly (approx. 5 mins)

Preheat oven to 170C and move oven rack to the lowest shelf. Line a large roasting tray with baking paper and place a wire rack on top.

Place the ham on a chopping board and using a small sharp knife carefully cut the rind around the shank. Run the knife under the skin and around the edges (if you are not comfortable with this, you can just use your thumb). Starting at the shank end, carefully start to peel away the skin, using your fingers to separate the rind from the fat and discard the skin.

Score your ham in horizontal lines across the ham and place onto the prepared roasting tray. Brush with some glaze and place in the preheated oven for 60-90mins (depending on size) or until golden in colour.

Note: Remember to baste the ham with your leftover glaze every 15 mins

