

Mulled Wine Ham



Ingredients

IGA Australian Whole or Half Leg Ham

250ml full bodied red wine (non-alcoholic wine, if preferred)

100ml orange juice

180g orange marmalade

1 cup golden syrup

6 cloves

1 cinnamon stick

2 star anise

2 bay leaves

Method:

1. In a large saucepan over medium heat, place all the ingredients and bring to a boil then reduce to a simmer stirring occasionally. Cook for 20-25 minutes until liquid has reduced and it reaches a syrupy consistency.

2. Preheat the oven to 160°C.
3. Carefully remove rind from ham with a sharp knife then score the fat in either a diamond or diagonal pattern.
4. Spread the glaze over the ham, place on a deep baking tray and bake in the oven for 1- 1.5 hours depending on the size of your ham, basting every half hour with more glaze.