

Christmas Glazed Ham with Non-Alcoholic Rum



Recipe supplied by Barnes & Brown.

Ingredients

- 1 Cooked ham (about 4-5 kg), scored on top
- 1 Cup Barnes and Brown non-alcoholic rum alternative
- 1/2 Cup Brown Sugar
- 1/4 Cup Honey
- 1/4 Cup Orange Juice
- 1/4 Cup Dijon Mustard
- 1/2 Teaspoon Ground Cloves

Method:

1. Preheat oven to 160°C (320°F).
2. In a saucepan, combine the Barnes and Brown rum, brown sugar, honey, orange juice, Dijon mustard, and ground cloves. Heat over medium until the mixture begins to simmer and the sugar dissolves. Stir well.
3. Place the ham in a roasting pan and brush with the glaze. Cover loosely with foil and bake for 1 hour.

4. Every 15 minutes, baste the ham with more glaze. For the last 15 minutes, remove the foil and allow the ham to caramelise slightly.
5. Slice and serve warm, garnished with fresh rosemary or orange slices.