

Easy Peach & Honey Glazed Ham



Ready to make your Christmas ham the talk of the table? This peach and honey glaze is your secret weapon — sticky, sweet and just the right amount of fancy. Plus, it'll have everyone coming back for seconds (and thirds).

Recipe supplied by Capilano.

Ingredients

1 bone in half leg ham, skinned and scored

Glaze

500g tinned peaches - drained

250g Capilano Pure Honey

1/4 cup rice wine vinegar

2 tbsp sea salt

1 tbsp ginger powder

1 tsp ground cloves

Method:

1. Place ingredients for glaze in a medium pot, on a medium heat bring to the boil, lower heat and simmer for 15 mins - reducing slightly.
2. Remove from heat and cool slightly, then in a blender, puree until smooth and place in a bowl, separating 1/3 for serving.
3. Preheat oven to 150°C fan forced, line a baking tray with aluminium foil. Place ham on tray and bake in the oven for 10 mins slightly opening the scores.
4. Remove from oven and glaze all over with peach and honey glaze.
5. Repeat this process every 15-20 mins, building up a lovely layer of glaze for approx 1.5 hours in total, or until ham is nicely caramelised and glazed.
6. Serve with your extra glaze and sides of choice.