

Baked Ham with a Marmalade Glaze



Impress your guests this Christmas with IGA's easy ham glaze recipe

Make the holidays easy with that signature glazed ham taste you know and love. Bite into the delicious caramelised surface with IGA's award winning ham and a beautiful orange marmalade glaze.

Ingredients

half leg ham, on the bone

1 1 cup marmalade

Whole cloves, to stud

800g cherries, to garnish

Method:

1. Preheat oven to 170°C and place shelf to the lowest position.
2. Carefully remove the rind from the ham, making sure you don't trim all the fat.
3. Use a small sharp knife to score the fat into a diamond pattern, about 5mm deep.
4. Transfer the ham to a large roasting pan and pour in 1 cup of water.

5. Spread the marmalade over the ham then place a clove in the middle of each diamond of fat.
6. Cover loosely with foil and bake for 1 hour.
7. Remove the foil, glaze again and bake for another 20 minutes or until the surface of the ham is golden and caramelised.
8. Remove the ham from the pan to a large chopping board and rest for 15 minutes.
9. Meanwhile, pour the pan juices into a small saucepan and bring to a gentle boil, reduce the heat and simmer until a nice thick syrup results.
10. To serve, place ham into the middle of a serving platter. Surround with plump cherries and serve with the marmalade syrup.