Honey Glazed Spiral Ham

The best glazes result in golden stickiness, and this does just that.

Ingredients

8 kg IGA whole leg ham, on the bone

1 cup brown sugar

1 cup honey

1/2 tsp ground cloves

Method:

1. Preheat the oven to 160°C.
2. Either line a large deep baking pan with aluminium foil or use a disposable foil baking dish and set aside.
3. Place an oven shelf in the lowest position and remove all other shelves.
4. Next, carefully remove the rind from the ham (see below tip).
5. Wrap the rind in a damp tea towel and store in the fridge, then use it to cover leftover ham (the rind will stop the ham from drying out.)

6. Use a small sharp knife to score the fat, a diamond pattern is popular, but for a change try scoring around the ham in spiral-formation, about 5mm deep.
7. Place the ham in the baking pan.
8. Cover the whole thing with aluminium foil and bake in the oven for 40 minutes.
9. Remove the ham from the oven.
10. In a small saucepan, add the sugar, honey and ground cloves and over a medium heat, gently cook, stirring, until well combined and runny.
11. Pour the glaze directly over the ham, completely covering it.
12. Place it back in the oven, uncovered for 30 to 45 minutes, basting every 15 minutes or until golden brown and crispy on the outside.
13. Allow to cool for 10 minutes, baste again before carving.
14. Reduce pan juices for a deliciously sweet and salty drizzle.