



Be a
Betta
Cook

4

Ingredients

Christmas Ham Glaze

Serves 12

Ingredients

- 100g (½ cup, firmly packed) brown sugar
- 2 x 800g cans pineapple slices in juice, drained, juice reserved
- 7kg whole leg ham on the bone
- 150g glaze cherries

Method

1. Preheat oven to 160C. Place an oven shelf in the lowest position of the oven and remove the other shelves. Line a large roasting with baking paper.
2. Place the brown sugar and ½ cup of reserved pineapple juice in a small saucepan. Cook over low heat, stirring, for 2-3 minutes or until sugar dissolves. Bring to a gentle simmer. Simmer for 5 minutes or until reduced slightly.
3. Use a small sharp knife to cut around the shank of the ham, a circular cut, about 10cm from the end. Carefully run knife under rind around the edge of the ham and remove by running your fingers between the rind and the fat.
4. Place a pineapple ring on ham. Place a glaze cherry in the centre of the pineapple. Using toothpicks to secure. Continue to place pineapple rings and cherries all over the ham, slightly overlapping to cover.
5. Place the ham on a wire rack in the pan. Brush a third of the glaze over the pineapples and cherries. Bake for 40 minutes. Pour over half remaining glaze. Bake for 40 minutes until golden. Brush with remaining glaze and on 180C bake for 10 minutes.
6. Set aside for 15 minutes to rest. Remove toothpicks before carving.

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