

# apricot, honey & mustard glazed ham

prep time 10mins

cooking time 1.15hrs



## ingredients

1 cup apricot jam  
1/4 cup honey  
3 tbsp dijon mustard  
1/2 tsp allspice  
1/4 tsp cinnamon  
1/4 tsp nutmeg  
pinch black pepper  
whole cloves  
glaze of choice  
sherwood rd whole leg ham

## method

1. in a mixing bowl combine all ingredients.
2. store in an airtight container in refrigerator until ready to glaze over ham or chosen meat/poultry.

## method

1. preheat oven to 180°C. using a sharp knife cut the skin around the bony joint of the ham. run your knife under the skin to allow your fingers to run between the skin and the fat. gently lift skin off by running fingers under the skin to leave fat in tact.
2. use a sharp knife to score the fat in a diamond pattern. be careful not to cut through to the meat.
3. pierce a whole clove into each diamond.
4. brush over ham with glaze and bake for 1 hour. brush with additional glaze every 20 minutes for best results. remove from oven and allow to rest for 15 minutes before carving.

