

Baked Ham with Plum and Pomegranate Glaze



Ingredients:

1 x 2 - 3kg Australian boneless leg of ham

Glaze:

1 cup pomegranate or black current juice

1 cup sugar

1 cup plum jam

1/2 tsp mixed spice

1 cup pomegranate seeds

Preparation Time 10 minutes

Cooking Time 1 hour

Serves 8 - 10

Cooking Instructions:

1. Remove ham from the packaging and remove the rind carefully. Score the surface into a diamond pattern.
2. Place the ham into a deep baking dish and place in the pre-heated oven at 180°C for 20 minutes.
3. In a medium saucepan place the juice, sugar, plum jam, and mixed spice. Bring to the boil stirring. Allow to simmer until liquid has reduced by half.
4. Remove ham and pour over half the glaze. Return the ham to the oven and cook for a further 40 minutes basting with glaze frequently.
5. Remove ham from oven and transfer to a serving dish.
6. Decorate the ham with pomegranate seeds.
7. Serve warm with vegetables or salad.

Notes: store leftover ham in a ham bag soaked in boiling water and 2 Tablespoons of vinegar, then squeezed dry. This process needs to be repeated every 3 days to keep ham fresh.