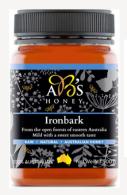


Make your ham extra special with our honey mustard glaze. For something different, try this glaze on chicken wings cooked in a slow oven.

PRFP TIMF: 20 MIN COOK TIME: 2 HRS 10 MIN

INGREDIENTS

- 1 medium onion, chopped
- 10 cloves garlic, peeled
- ¼ cup Apple Cider Vinegar
- ¼ cup stone-ground mustard
- 1 cup orange juice
- 10 whole cloves
- 4-5 kg Cured Ham
- ½ cup AB's Honey Ironbark Honey
- ½ cup Dijon mustard
- 1 tbsp Worcestershire sauce
- 1 cup brown sugar, lightly packed





DIRECTIONS

- 1. Preheat oven to 200°C
- 2. Add chopped onion, garlic cloves, apple cider vinegar, mustard, orange juice, and cloves to a large roasting pan. Stir to combine.
- 3. Using a roasting rack, place cured ham in pan over the liquid.
- 4. Trim off outer skin of ham and score remaining fat in a crosshatch pattern.
- 5. Cover entire roasting rack with aluminum foil and bake for 1 hour.
- 6. Remove roasting pan from the oven and remove the foil.
- 7. Baste ham with the liquid. Remove the rack from the roasting pan and set ham aside.
- 8. Remove all cloves from the liquid in the pan, and pour liquid into a pot, adding the Ironbark Honey, Dijon mustard, Worcestershire sauce, and brown sugar. Whisk to combine.
- 9. Bring the liquid mixture to a boil over medium to high heat; simmer until thick and reduced, about 10 minutes.
- 10. Return ham to roasting pan on roasting rack.
- 11. Brush all glaze over the ham ensuring completely covered.
- 12. Bake ham for 30-45 minutes, or until the glaze is caramelised.
- 13. Remove from oven, slice and serve.

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