



Apple & Honey Glazed Ham

Ingredients

2kg Unsmoked Gammon Joint
1 x 75cl bottle Welsh Farmhouse
Medium Apple Juice

1 x 75cl Cold Water
2 x Tbsp Runny Honey
2 x Tbsp Dijon Mustard
1 x Small Handful Cloves (optional)

Method

1. Place the ham in a large pan and add the bottle of apple juice and the equivalent amount of water. The ham should be submerged. Add a little extra water if it is not.
2. Place the lid on top and bring to the boil. Reduce to a simmer and cook for 1 hour.
3. Now pre-heat the oven to 180°C.
4. Remove the ham from the water and place on a board. Using a sharp knife remove the very top layer of the fat leaving the majority of the white fat intact. If the ham has been submerged this should come away easily.
4. Mix the honey and mustard in a small bowl. Score the fat and cover with the majority of the glaze mixture reserving a small amount. Add cloves if using.
5. Cover the ham in tin foil being careful not to let the foil touch the glazed areas. Bake in the oven for 20 minutes.
6. Remove the ham, open the foil and add the remaining glaze to the top. Return the ham to the oven uncovered for 10 minutes or until the glaze starts to caramalise.