Spiced Honey and Orange Glazed Ham

MEDIUM • 2 HOURS 10 MINS

A golden, dripping spiced honey and orange glaze makes this Christmas ham worthy of a celebration. Serve with fresh salads, your favourite sides and savour the memories you'll make with this festive centrepiece...



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Medium	20 mins + 30 mins resting	1 hour 45 mins	10-20

Ingredients

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 250ml (1 cup) Capilano Pure Honey
- 250ml (1 cup) fresh orange juice
- 2cm-piece fresh ginger, peeled, cut into matchsticks or thinly sliced
- 1 cinnamon stick
- 4 whole cloves
- 6-7kg whole ham leg, on the bone

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Preheat oven to 150°C (fan-forced). Line a large roasting pan with foil then baking paper. Combine honey, orange juice, ginger, cinnamon and cloves in a small saucepan. Bring to the boil over medium heat. Cook for 15 minutes or until mixture thickens and reduces to 375ml (1 ½ cups).

2. Use a sharp knife to cut around the ham shank, about 10cm from end. Run the knife around the edge of the ham. Gently lift rind off in 1 piece by running your fingers between the rind and fat. Score the fat in a diamond pattern.

3. Place the ham in prepared pan. Wrap shank in foil. Brush glaze over ham to evenly coat. Bake, brushing with the glaze every 15-20 minutes, for 1 hour 30 minutes or until golden and warmed through.

4. Cover loosely with foil and set aside for 30 minutes to rest. Transfer the ham to a serving platter. Carve and serve.

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