



Sticky Ginger Glazed Ham

EASY • 2 HOURS

Often the most important item on the table at Christmas, the glazed ham is a festive staple. We're here to help you perfect your sticky ginger recipe so you can pass it down for years to come (or just share it with a quick snap on Instagram, but we'll leave that up to you)

(Suitable for 8kg whole leg of ham)



SKILL LEVEL

Easy

PREP TIME

30 mins

COOKING TIME

90 mins

SERVINGS

8-10

Ingredients

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

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- 360g (1 cup) [Capilano Organic Raw Honey](#)
- 125ml (½ cup) ginger ale
- 1 tbsp ginger marmalade
- 1 small birds eye chilli, sliced (optional)
- 1 clove garlic, thinly sliced
- ½ tsp black pepper

Used in this recipe



Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. Combine all glaze ingredients in a medium saucepan and heat gently until combined. Bring to a boil for 5-10 minutes until glaze has reduced in volume and becomes syrupy. Strain and transfer to an airtight container or jar. Allow to cool on benchtop before chilling.
2. Adjust oven to remove all shelves except one, placing in lowest position of oven. Preheat oven to 180°C (fan-forced). Line a large roasting tray with 2 layers of baking paper.
3. To prepare ham, remove rind by cutting a semi-circle around the hock, then run knife under the skin to lift, running your fingers between the rind and fat to remove, then trim excess fat. Wrap the ham hock in baking paper then aluminum foil.
4. Use a sharp knife to score fat in a diamond pattern, about 5mm deep. Transfer to prepared tray and brush with glaze, using approximately 1/3 of the mixture. Bake for 90 minutes, brushing with glaze every 25 minutes until golden and caramelized.

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