



# 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 favorite sides and savor the memories you'll make with this festive centerpiece...



SKILL LEVEL  
Medium

PREP TIME  
20 mins + 30 mins resting

COOKING TIME  
1 hour 45 mins

SERVINGS  
10-20

## Ingredients

Visit [capilanohoney.com.au](https://www.capilanohoney.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanoHoney on Instagram or Facebook and you could be featured on our page!



- 250ml (1 cup) Capilano Organic Raw 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



### 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. 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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