



## Marmalade-glazed Xmas Ham

Prep Time: 30 minutes  
Cook Time: 80 minutes  
Total Time: 110 minutes

Serves: 12

SCMS Kitchen Team

### INGREDIENTS

- 7kg cooked leg of ham (on bone)
- 350g jar SCMS Cumquat marmalade
- ¼ cup (55g) brown sugar
- ¼ cup (60ml) orange juice
- ½ cup of cloves



### METHOD

1. Preheat the oven to 180°C (160°C fan-forced).
2. Cut through rind about 10cm from shank end of leg in a decorative pattern. Run your thumb around the edge of the rind, just under the skin, to remove the rind. Start pulling the rind from the shank end to widest edge of ham and discard rind.
3. Using a sharp knife, make shallow cuts in one direction diagonally across the fat at 3cm intervals, then shallow cut in opposite direction, forming diamonds. Do not cut through top fat or fat will spread apart during cooking.
4. Stir marmalade, sugar and orange juice in a small saucepan over a low heat until the sugar dissolves.
5. Line a large baking dish with overlapping sheets of baking paper (this will make cleaning the dish easier). Place ham on a wire rack in baking dish. Brush ham well with marmalade mixture and cover shank end with foil.
6. Bake the ham for 40 minutes then remove from oven and decorate with cloves. Bake for a further 40 minutes or until browned all over, brushing occasionally with glaze during cooking. Serve warm or cold.

*To serve with the ham, e.g.*

- Potato salad
- Tomato and Rocket Salad
- Simple Garden salad