

Maple, Clove and Cinnamon Glazed Ham

Recipe contributed by Irene Green, Founder of Inspirational Women



Ingredients

- 1 large cooked ham – Champagne ham is great as it only has a small hock bone and the rest is meat that is easy to slice
- 1 packet (about 200) whole cloves
- ½ cup pure maple syrup
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- 1 teaspoon vanilla

Preparation

1. Carefully remove the outer leathery skin of the ham by running your (scrupulously clean) fingers underneath and gently peeling it back to expose a smoother layer of white fat. Poke the pointy stalk of the whole cloves into this fat layer, either randomly or in long rows. The pattern is not important.
2. Gently warm the maple syrup, cinnamon, ground cloves and vanilla in a small saucepan, whisking to blend the spices and vanilla and to infuse the maple syrup with their flavour. While the glaze is warm, brush over the ham covering the whole of the fat layer. This can be done ahead of time and the ham stored in the fridge.
3. **TO SERVE:**
Preheat oven to 180C. Bake the ham, checking every 15 minutes and re-brushing with the glaze to evenly coat the surface until golden brown. This should take about an hour. Serve warm.
4. Leftover ham will keep in the fridge for at least a week. Cover with a clean tea towel to keep the meat nicely moist.