



HARRINGTON'S
TASTY RECIPES



Harrington's Ham Glazed with Whisky, Marmalade, and Mustard

Season's eatings! Ham is one of those traditional dishes that everyone looks forward to. It seems that the Germans kicked off the great tradition of the festive ham, back in the dim and distant past, when they would serve it as a tribute to Freyr who, as we're sure everyone knows, was a pagan god connected with boars, harvest and fertility. These days ham is more connected with family, friends and a Kiwi Christmas, especially with this recipe that puts a delicious twist on the festive family favourite.

Ingredients

- 1 1/2 cups (510g) orange marmalade
- 1/4 cup (70g) dijon mustard
- 1/2 teaspoon sea salt flakes
- 5-6kg Harrington's ham leg, skin removed and trimmed - see Cook's Tip, below
- cloves, to decorate

Directions

1. Preheat oven to 200°C (400°F). Place the marmalade, mustard, whisky and salt in a saucepan over high heat and whisk to combine. Bring to the boil, reduce heat to low and cook for 5-7 minutes or until thickened slightly. Strain and set aside.
2. Use a small, sharp knife to score the ham in a diamond pattern and cover the hock with aluminium foil (this will prevent it from burning). Place the ham on a lightly greased wire rack in a baking dish lined with non-stick baking paper.
3. Push a clove into each diamond and brush ham with the glaze. Roast for 40-50 minutes at 180 C, brushing with the glaze every 10 minutes, or until the ham is golden and caramelised. Serves 8-10.

Cook's Tip:

Use your fingers to gently remove the skin from the ham, use a sharp knife to trim any excess fat.