

EASY GLAZED IXL CHRISTMAS HAM

Makes: makes approximately 2 cups of glaze (enough to glaze a 7-8kg ham)



INGREDIENTS

- 480g IXL Breakfast Marmalade
- 1/4 cup (60ml) maple syrup
- 2 tablespoons brown sugar
- 1 tablespoon dijon mustard
- Ham (7-8kg)

METHOD

1. Place all the ingredients in a small saucepan and stir over medium heat until sugar dissolves.
2. Bring to the boil and reduce heat to low.
3. Simmer uncovered for approximately 15 minutes or until glaze thickens.
4. Set aside to cool slightly.
5. Carefully use a sharp knife to separate edge of rind from fat layer of ham. Use fingers to carefully remove rind.
6. Rcore the fat in a diagonal pattern being careful not to cut all the way through.
7. Brush the ham generously with IXL Breakfast Marmalade glaze and place on a wire rack over a baking dish or tray.
8. Fill dish with enough water to cover base.
9. Cook in oven at 180°C for approximately 15-20 minutes per kg.
10. Brush over glaze throughout cooking.

Recipe and image courtesy of IXL

