



## *Manu's Stout Christmas Ham*

### *Ingredients*

- Woodsmoked Jakob's Christmas ham
- 2 x 440ml dark stout cans
- 560g orange marmalade
- 250g Australian honey
- 90g fresh ginger (grated)
- 2 teaspoons of five spic



### *Procedure*

1. Pre-heat your oven at 160C (fan-forced)
2. In the meantime, to make the glaze, place the stout, honey, orange marmalade, grated ginger and 5 spice in a saucepan and bring to a boil, then reduce to a simmer. Cook the mixture by half, or until it is syrupy.
3. Using your fingers and the tip of a knife, carefully peel the skin from the ham, leaving as much of the fat underneath the skin intact as possible. With a sharp knife, lightly score the fat in a diamond pattern through the fat but not quite to the flesh and stud the centre of each diamond with cloves.
4. Brush the ham with the glaze and bake the ham for 20 minutes, repeat the process 3 more times. Put the oven up at 200 C, remove the ham from the oven and brush the last of the glaze all over the ham, return the ham to the oven and bake for another 20 minutes or until the ham is a rich caramel colour

Recipe courtesy of Australian Pork Ltd <https://www.pork.com.au/recipe/>

*Merry Christmas from Sinclair Meats Mackay*