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## MARMALADE & MAPLE GLAZED HAM

**Serves 4-6**

**Ingredients:** 1½ Kg (3lbs) Cullens Quality Butchers' Centre Cut Ham  
1 carrot  
2 celery sticks  
1 teaspoon peppercorns

Glaze:  
Orange Marmalade  
Maple Syrup  
1 tbs Butter  
Toasted Pecan Nuts

### COOKING YOUR HAM:

- Soak the ham overnight.
- Wash under cold running water.
- Return the ham to the pot with fresh water and the veg and bring to the boil.
- Reduce the heat and simmer for 20 min per pound (450g) – you could change the water at this point if you wish. (Try adding some cola for an extra kick!)
- Remove from the saucepan and cut away the outer skin leaving a thin layer of fat.
- Score the fat into diamonds and press some cloves into it.
- Cover the ham with the glaze mixture of marmalade and maple syrup (see below)
- Place in roasting tray and bake at 200 deg C / 400 F / gas mark 6 for 20-30 mins until glaze is golden.

**To Make the Glaze:** In a small saucepan combine orange marmalade and maple syrup. Heat over medium heat stirring until bubbly. Whisk in butter until smooth. Add the toasted pecans. Add to the roast for the 20 mins baking time. And baste.

This roast is great served with red cabbage, roasted veg and roast potatoes.