



Boozy BBQ Sauce Glazed Ham

Ingredients

Serves 10 - 12

Quantities are for glazing a full ham - reduce by half if you are using a half ham.

- 1 cup Long Track Boozy BBQ Sauce (or similar)
- 1 cup Long Track Apricot jam (or similar)
- 5 - 6kg ham leg

Method

- Preheat oven to 200 degrees.
- Place Boozy BBQ Sauce and the Apricot jam in a small saucepan and heat gently, stirring until the two ingredients are combined into a thick sauce. Set aside.
- Remove the skin from the ham by using a sharp knife to score the skin around the hock. Then, use your fingers to gently remove the skin from the ham.
- Place the ham on a lightly greased wire rack in a baking dish lined with non-stick baking paper.
- Brush the ham generously with glaze and place in the oven.
- Cook for 40-50 minutes brushing with extra glaze every 10 minutes or until the ham is golden and caramelised.