

Rhubarb Orange and Maple Glazed Ham

- Ham
- water

Glaze:

- 1 cup brown sugar firmly packed
- 3 1/2 cups diced fresh rhubarb
- 1/4 cup maple syrup
- 1/2 cup orange juice
- 1 tsp cinnamon



Method:

In a saucepan, combine the glaze ingredients, and bring to a low boil. Turn the heat down and let mixture simmer for approximately 20 minutes. Stir frequently so as not to burn or stick.

Preheat oven to 150°C. Carefully remove rind from ham, leaving as much fat as possible on the joint. Using a sharp knife, score a diamond pattern into the fat, taking care that you don't cut all the way through to the meat. Place ham in a roasting dish and pour 1cm of water into the base of the pan.

Brush syrup over ham to coat well. Bake ham for 1.5 hours, re-brushing with rhubarb glaze every 15 minutes, until glossy. Serve ham with any remaining glaze.

This Christmas instead of serving cranberry sauce with your turkey, try stewed rhubarb or this glaze sauce instead.