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Merry Cherry Glazed Ham



Ingredients

4 tbsp red wine vinegar
2 tbsp corn syrup
1 jar cherry preserves
1/4 tsp cinnamon
1/4 tsp ground nutmeg
1/4 tsp ground cloves
3 1/2 tbsp toasted slivered almonds
3 tbsp water
4 1/2kg fully cooked whole ham (pork)

Preparation

- 1 Preheat the oven to 160 degrees C or 320 degrees F.
- 2 In a saucepan over a medium heat combine the vinegar, syrup, preserves and spices - and stir until it comes to a boil.
- 3 Then reduce the heat and simmer for a couple of minutes, stir in the almonds.
- 4 Place the ham in a shallow roasting pan.
- 5 Bake in the preheated oven 1 1/4 hours until the ham reaches an internal temperature of 60 degrees C or 140 degrees F.
- 6 Remove the ham from the oven, and baste with 1/4 of the cherry glaze.
- 7 Return and continue cooking until the ham reaches an internal temperature of 60 degrees C or 140 degrees F.
- 8 Baste occasionally as the ham finishes baking.
- 9 Stir the water into the remaining 3/4 cherry glaze and serve with the ham.
- 10
- 11

Cooks Note
