



GAMEKEEPERS
MEAT & GAME SPECIALISTS

THE HAM THAT MADE CHRISTMAS



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A HAM IS CONSIDERED A CENTREPIECE ON MANY CHRISTMAS TABLES.

Follow our step-by-step guide as we score, glaze, and baste a beautiful Marque Pork Whole Ham for Christmas. Our signature, yet simple glaze creates a glossy, flavour-packed finish every time.

INGREDIENTS

- Marque Pork Whole Ham (approx 7kg)
- 800ml orange juice (pulp free)
- 300g brown sugar
- 2 tbsp yellow mustard seeds
- Cloves
- Water when needed

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1

Prepare the Ham:

Remove from fridge 3 hrs prior to cooking or leave out overnight. Using a sharp knife, cut around the shank and lift the skin off in one piece. Line a large roasting pan with baking paper.



2

Diamond Pattern:

Score the fat in a diamond pattern (about 5mm deep) and stud each diamond with a clove. Not only is it decorative, but it also creates beautiful pockets of crusty glaze in the corners of each diamond. Cover the hock with aluminium foil to prevent it from burning.



3 Making the Glaze:

In a saucepan, combine orange juice, brown sugar, and mustard seeds. Stir over medium heat until sugar dissolves, then bring to boil. Remove from the heat and pour the glaze evenly over the ham.



4 Roast & Baste:

Preheat oven to 160°C. Place the ham on the lowest shelf in the oven and roast, basting every 20 mins with the glaze from the pan until golden and sticky. If using a meat thermometer, aim for a core temperature of around 38°C. The ham will take approximately 2hr 30mins to cook. If the glaze in the pan gets too thick, just add a little water to the glaze to loosen it.



5 Serving:

Remove the ham from the oven and allow to rest. Pour remaining glaze into a jug to serve alongside your delicious ham.



6 Storing your ham:

Dip your ham bag in a solution of 2 cups cold water and 1 tbsp vinegar. Wring out the bag and place ham inside. Rinse and re-dip in a fresh solution every 3 days to keep the bag moist. Make sure you wash the bag before use. We recommend using a new bag for every new ham.



**WISHING YOU AND YOUR FAMILY A VERY HAPPY CHRISTMAS FROM
THE ENTIRE TEAM AT GAMEKEEPERS**

