


Mansfield Park Baked Ham

Complete w Our Signature Glaze



8 servings  2 Hours (plus overnight prep)

INGREDIENTS

Mansfield Park leg of ham
500g apricot or marmalade jam



Tip: Always remember to rest your meat before serving. We suggest resting your baked ham for 30 minutes.

DIRECTIONS

1. Preheat oven to 180c.
2. Using a knife, cut around ham rind 10cm from shank end. Starting at the opposite end to shank, run your thumb under rind to separate it from the fat. Peel back and discard rind.
3. Place ham in a large roasting pan and wrap shank end in foil.
4. Stir 500g of apricot jam and 2 tbs boiling water in a small bowl until smooth. Brush ham with 1/3 of the glaze.
5. Bake for 1 hour, basting every 15 minutes with remaining glaze, or until ham is golden. Score the rind at ½ inch gaps. Be careful not to cut into the pork meat.
6. Transfer ham to a platter.