



The Market Grocer Pineapple Maple Glazed Ham

SERVES: 15 | TOTAL TIME: 1 HOUR 45 MINUTES

INGREDIENTS

- 1 x 7-8 kg ham leg, rind removed
- 5 x 440 g cans of pineapple slices in juice, drained, juice reserved
- ½ cup brown sugar
- 1/3 cup maple syrup
- 1 tsp Chinese five spice
- 150 g glace cherries
- 2 cups water

DIRECTIONS

1. Preheat oven to 180°C. Wrap the hock in foil to prevent burning.
2. Add brown sugar, maple syrup, Chinese five spice and ½ cup of pineapple juice in a small saucepan. Cook over low heat, stirring until sugar dissolves. Bring to a gentle simmer and simmer for 5 minutes.
3. Place ham on a wire rack in a large baking dish lined with foil and baking paper.
4. Place a pineapple ring with a glace cherry in the centre on the ham. Use toothpicks to secure. Continue adding pineapple and cherries until the ham is covered.
5. Pour water into baking dish. Brush ham liberally with some of the glaze and cook for 1 hour and 20 minutes, basting with the remaining glaze regularly during the cooking.
6. Remove toothpicks before carving.