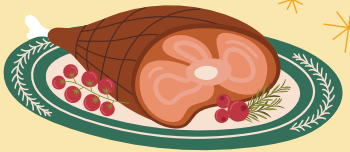
Goldie & Ruth's Christmas Ham



Follow our secret recipe!

Ingredients



- 1 leg of Christmas ham

Glaze

- 1 ½ cups brown sugar
- ⅓ cup soy sauce
- ½ cup apricot jam
- 3 tbsp seeded mustard
- 2 tbsp maple syrup
- A few drops red food colouring

Method

Christmas Eve

1. Combine and gently heat all glaze ingredients, then allow to cool.
2. Remove the ham skin, leaving the fat intact.
3. Score the fat in a diamond pattern.
4. Brush the ham with ¼ of the glaze. Replace the skin over the ham, cover and refrigerate overnight.

Christmas Day

5. Preheat BBQ to 190°C.
6. Remove and discard the skin.
7. Brush the ham generously with glaze, reserving some for basting.
8. Place the ham on a wire rack in a baking tray. Add water to the tray, ensuring it does not touch the ham.
9. Cook for 1.5–2 hours, basting regularly and topping up the water as needed.

GOLDIE'S TIP

The secret is simple, baste often for a beautifully glazed Christmas ham!