Sticky sweet hot whole ham
RECIPE

Sticky sweet hot whole ham

COOK TIME	65 mins
PREP TIME	30 mins
SERVES	6 x

Sticky Sweet Hot Whole Ham

INGREDIENTS

- 8 kg ham
- 1 jar (170 g) MasterFoods™ Dijon Mustard
- 2 Tbsp treacle
- 2 Tbsp brown sugar
- MasterFoods™ Parsley to serve
- MasterFoods™ Sage to serve

METHOD

1. Peel the skin outside layer of a whole ham making sure you keep the fat layer on and untouched.
2. Cut a cross hatch pattern deep into the fat and meat. Place the ham on a baking dish.
3. Mix MasterFoods™ Dijon Mustard with brown sugar and treacle.
4. Gently cover the whole ham making sure the mix goes deep in between the cuts on the skin. Cook slowly in the oven at 170C for 1 hour.
5. Baste the ham with the juice from the bottom of the dish over the top, every 20 minutes. You may have to turn the ham around to make sure the ham candies evenly all sides.
6. Serve the ham hot, sprinkled with MasterFoods™ Parsley and MasterFoods™ Sage. Great with boiled potatoes soaked in olive oil and salt, and crispy salad.

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