



JERNEJ KITCHEN

MAPLE GLAZED HAM

Maple Glazed Ham is a gorgeous festive centerpiece that will impress your guests. With a few tricks and tips, you will master this recipe in no time.

SERVES	8	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	1	HOUR 10 MINUTES
TOTAL TIME:	1	HOUR 25 MINUTES

GLAZE

60 ml (1/4 cup) maple syrup (or honey)

80 g (1/3 cup) apricot jam

3 garlic cloves

2 sage leaves

2 sprigs of rosemary

1/2 tsp all spice

1/2 tsp cinnamon powder

1/4 tsp cloves

3 tbsp water

2 tbsp brown sugar

2 cardamom cloves (optional)

1 tsp mustard

HAM

1 kg (2.2 pounds) fully cooked boneless ham

GLAZE

First, make the glaze. Add all the ingredients to a saucepan: maple syrup, apricot jam, herbs, spices, water, brown sugar, and mustard. Place over medium heat and bring to a boil. Cook for 3 minutes for the glaze to thicken, then remove from the heat and bring to room temperature.

PREPARE THE OVEN AND BAKING DISH

Set a rack in the middle of the oven and preheat it to 160 °C / 320 °F. Line a deep baking dish with two layers of parchment paper.

MAPLE GLAZED HAM

Remove the skin of the ham, if it has one. Make thin cuts through the fat of the skin. Don't cut into the meat. Place the ham on the prepared baking dish. Using a kitchen brush, brush the ham with the glaze, then place it meat-side down. Transfer to a preheated oven and bake for 1 hour or until it caramelizes. After half an hour of baking, turn the ham around so the cuts look up. Increase the oven temperature to 200 °C / 390 °F and bake for 15 minutes. Take the maple glazed ham from the oven, cut it into slices, and serve it with roasting juices.

TOOLS AND EQUIPEMENT

Sponsored

saucepan
deep baking dish
parchement paper
kitchen knife
kitchen brush