



Tamarind Glazed Christmas Ham

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Featuring [Hunt & Gather Tamarind Chutney](#)

Perfect for Christmas entertaining!

Recipe for Tamarind Glaze:

- 3 tablespoons of [Hunt & Gather Tamarind Chutney](#)
- 2 Tablespoons of Maple Syrup
- 1/2 Teaspoon of Ginger
- 1/4 Teaspoon of Nutmeg
- 1 Tsp Dijon Mustard
- 2 Tsp Apple Cider Vinegar

Recipe for Baking the Ham:

1. Preheat oven to 170C.
2. Line a large baking dish with 2 layers of non-stick baking paper.
3. Place an oven shelf in the lowest position. Remove all other shelves.
4. Use a sharp knife to cut around the shank of the ham, about 10cm from the end. Run a knife under the rind around edge of ham. Gently lift the rind off in 1 piece by running your fingers between the rind and the fat.
5. Score the fat in a diamond pattern, about 5mm deep. Transfer to prepared dish.
6. Brush the glaze onto the Ham & Bake for time dependent on size of your ham.