



Glazed Ham with Pineapple & Rum Marinade

Ingredients

- 2kg Ham
- 1 tin Sliced Pineapple (retain the juice)
- 1 bottle [Wild Appetite Pineapple & Rum Marinade](#)
- 20ml Cornflour
- 250ml Apricot jam
- Whole cloves
- Glace Cherries



Method

Remove the skin from the ham and trim off the excess fat.

Place the ham on a foil lined baking tray.

Using a sharp knife, cut the ham fat diagonally to form diamond patterns.

Place cloves at each intersection and decorate the ham with cherries and slices of pineapple securing with toothpicks.

To prepare the glaze

Combine the [Wild Appetite Pineapple & Rum Marinade](#) and apricot jam in a saucepan.

Blend the retained pineapple juice and corn flour together and make sure there are no lumps.

Add the cornflour mixture into the saucepan and bring the glaze to the boil, simmer for a few minutes allowing the glaze to thicken.

Bake at 170°C for 35-40 minutes, continuously brushing with more sauce.