

Glazed Christmas Ham

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Ham

Cloves

[Wild Appetite Honey Dijon Mustard Sauce](#)

Method:

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

*Place the ham on a foil lined baking tray
Using a sharp knife cut the ham fat into a diagonal pattern

*Place cloves at each cross and or cherries, pieces of pineapple or apricot halves securing with a toothpick

*Take one bottle of Wild Appetite Honey and Dijon Mustard Sauce and brush over the ham

Bake at 180°C for 35-40 minutes, continuously brushing with more sauce.

This recipe uses:

[Wild Appetite Honey Dijon Mustard sauce](#)