

# FIESTA HAM

by RoniB's Kitchen Recipe Collection

## Ingredients

### Cooking Liquid

- 3 kg ham (boned or bone-in)
- 750ml beer (San Miguel beer)
- 1.5 ltr pineapple juice
- 75ml Sprite or 7Up
- 240g light brown sugar
- 2 tbsp salt
- 1/4 tsp cloves

### Pineapple Glaze

1. 500ml of cooking liquid
2. 1 can (435g) of pineapple cubes
3. 150g light brown sugar
4. 50g mustard powder
5. cloves

### QUICK CHEAT

1. 1 bottle of RoniB's Kitchen BBQ

Marinade

2. 2 tsp mustard powder
3. half jar of honey

### Product



**PREPARATION: 15MIN**

**COOKING: 120MIN**

**READY IN: 3 HOURS/NEXT DAY**

### Serving:

Can be eaten hot or cold. Cut in thin slices and serve.

# Directions

## MAKING GAMMON INTO HAM

1. Combine pineapple juice, beer, Sprite, sugar and salt in a deep pot. Stir until dissolved.
2. Add ham and the cloves. The liquid must go over the ham.
3. Bring to a boil over medium heat uncovered.
4. Once liquid is boiling, turn down the heat, cover and slowly cook for about an hour or until meat is tender
5. Baste every 15 minutes.
6. Take off the heat and cool.
7. Then refrigerate overnight.

## PREPARING HAM FOR GLAZING

1. The following day, remove the ham from the pot and score the skin in a diamond pattern (don't cut too deep)
2. Place on a roasting tin with a rack.
3. Insert cloves in between the intersecting grooves.
4. Reserve about 475ml of the liquid.
5. Heat the oven to 165C and while waiting do the pineapple glaze or the cheat version

## GLAZE

1. Combine all the ingredients in a pot over medium heat, stirring constantly until thickened.

## GLAZING THE HAM

1. Brush the prepared ham with half the cooked glaze. When oven has reached desired temperature, put in the ham and bake for 1 to 1.5 hours.
2. Baste the ham with the remaining glaze every 20 minutes.
3. Increase oven temperature to 200C in the last 5 minutes of cooking to make it nicely browned.
4. Place the ham on a board and brush the skin with the juices in the roasting tin.
5. Cover with foil and rest for 15-20 minutes.