

# BULMERS CIDER GLAZE CHRISTMAS HAM

RECIPE



'TIS THE SEASON, WHEN TIME BEARS FRUIT.

## HERE'S WHAT YOU'LL NEED

- 1 x 2.5kg unsmoked whole ham
- 1 litre Bulmers cider
- 2 sticks of celery
- 2 carrots (peeled)
- 1 onion (peeled)
- 2 cloves of garlic
- 2 apples (cored & cut in 1/4s)
- A few sprigs of rosemary & thyme
- 3 fresh bay leaves
- 4 sprigs of sage
- 1 tablespoon mustard seeds
- 1 tablespoon whole black peppercorns

## GLAZE

- 200ml Bulmers cider
- 100g honey
- 100g soft brown sugar
- 1 star anise
- A few cloves
- ½ a stick of cinnamon,  
or 1 pinch of ground cinnamon
- 1 fresh bay leaf
- 100ml apple juice

## HERE'S WHAT TO DO

1. Take your meat out of the fridge and bring it up to room temperature before you cook it.
2. Place the whole ham in your largest pot, then place the herbs & bay leaves in the pot. Roughly chop the celery and carrots, peel and quarter the onion, and smash the garlic cloves & cored apples cut in 1/4s, then add it all to the pot with the peppercorns & mustard seeds.
3. Add the Bulmers cider and then add the water to cover the ham. Bring to the boil, then pop the lid on and simmer gently for 3 hours, or until the meat is tender, turning it halfway, topping up with water occasionally and skimming away any excess fat.
- 4a. Preheat the smoker to 150°C/300°F, using the charcoal & apple wood. Transfer the whole ham to a large tray (save a little of the stock for later), then carefully remove the skin and discard, keeping the fat on the meat. Score the fat in a criss-cross, drizzle with 1 tablespoon of oil. Smoke the ham for 60 minutes, or until lightly golden.
- 4b. If you don't have a smoker, preheat the oven to 150°C/300°F and cook for 1 hour. Remove, glaze and put back in to the oven for 30 mins.
5. To make the glaze, spoon the honey & sugar into a non-stick pan on medium heat, pour in the cider and bring to a simmer, stirring occasionally.
6. Add the spices and bay leaf. Using a zester, zest the orange, then pour in the apple juice. Allow to bubble away and reduce by half, then switch off – it should be thick and syrupy.
7. When the smoking time is up, remove the tray from the smoker, and then pour the glaze over the meat.
8. Place back in the smoker for a further 30 minutes, or until beautifully glazed, basting with the glaze every 5 minutes.
9. Remove the glazed ham to a serving platter, ready to slice hot. Pour any remaining glaze from the tray all over the ham.



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