

# APRICOT GLAZED HAM WITH MUSTARD SAUCE

## INGREDIENTS:

### HAM:

- 1 Enterprise Ham approximately 5 kg
- 250ml Beer, water
- 1 Large onion, pierced with  
4 whole Robertsons cloves
- 2 Robertsons bay leaves
- 8 Black Robertsons peppercorns

### MUSTARD SAUCE:

- 100 ml mustard powder
- 200 ml Huletts sugar
- 10 ml Snowflake flour
- ½ ml Salt
- 4 Nulaid eggs, whisked
- 250ml Safari white vinegar

### Glaze:

- 1 x 410g tin apricot halves
- 75 ml Huletts brown sugar
- 10 ml Robertsons ginger
- 15 ml Choice smooth apricot jam

### HAM:

Place ham in a large saucepan and add enough water to cover the meat. Add remaining ingredients. Bring the liquid to boil, cover with lid and simmer for 4 – 4 ½ hours or until ham is tender. Cool ham in liquid – this will ensure a juicier ham. Allow to cool then remove rind. Trim off excess fat. Score the ham and insert the cloves. Brush with the glaze and bake at 160 C for 35 – 45 minutes, basting regularly with the glaze until golden brown. Garnish with apricot halves. Serve hot or cold with the mustard sauce.

### GLAZE:

Drain apricots and measure out 140 ml of juice. In a saucepan, mix the 140 ml of juice, sugar, ginger and jam and melt over low heat.

### MUSTARD SAUCE:

Mix mustard, sugar, flour and salt. Add eggs and whisk until well mixed. Slowly add vinegar and mix well. Stir over low heat until thick and boiling.

**Serve hot or cold.**