

# Pineapple Ham

with  
Cherries



Make  
Merry

# Pineapple Ham with Cherries

## INGREDIENTS:

7–8kg whole leg ham

100g brown sugar

80ml (1/3 cup) maple syrup

1 tsp Chinese five spice

5 x 440g cans pineapple slices, juice reserved

150g glace cherries

500ml (2 cups) water

## METHOD:

- 1** Preheat oven to 180° C (or 160° C fan forced).  
Place an oven shelf in the lowest position of the oven and remove other shelves.
- 2** Line a large roasting pan with non-stick baking paper.
- 3** To make the glaze, place the brown sugar, maple syrup, spice and 1/2 a cup of pineapple juice in a small saucepan. Cook over low heat, stirring, for 2–3 minutes until sugar dissolves. Simmer for 5 minutes until slightly reduced.
- 4** Use a small sharp knife to cut around the shank of ham, about 10cm from end. Carefully run knife under rind around the edge of the ham. Lift off the rind in one piece by running your fingers between the rind and the fat.
- 5** Start adding your pineapple rings to the ham. Place a ring into position, and add a glace cherry in the centre of pineapple. Use a toothpick to secure the cherry. Continue to place pineapple rings and cherries over ham, slightly overlapping to cover. You may need extra toothpicks to secure the rings on the side of the ham.
- 6** Pour 2 cups of water into the prepared pan. Place the ham on a wire rack in pan. Wrap exposed shank in foil.
- 7** Brush a third of the glaze over pineapple. Bake for 40 minutes.
- 8** Remove from oven and pour over half of remaining glaze. Place back in oven with the pan positioned in the opposite direction to ensure the ham cooks evenly. Bake for 40 minutes until golden.
- 8** Brush with remaining glaze. Set aside for 15 minutes to rest.  
Remove toothpicks just before carving!