



HAM GLAZE

Ingredients

0.5 Stubby of dark beer or stout

1 cup of brown sugar

2 tablespoons of Dijon mustard

1 tablespoon of ground ginger

1 tablespoon ground cardamom pod

Method

1. Remove skin from ham and cut fat into diamond shapes.
2. Warm glaze ingredients together. Pre-heat oven to 200 degrees Celsius.
3. Place ham in a large baking dish. Brush glaze generously over the ham and place in the oven for 15 minutes brushing with extra glaze after 10 minutes.
4. Bake until golden brown, no more than 30 minutes.