



Christmas Hams

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Mike's

Christmas Ham





Every year whatever the occasion, celebration or season, our 0800NZPORK service rings off the hook with requests for 100% New Zealand ham glaze recipes, the pork crispy crackling secret, how to use the BBQ for roasts or hams, or how to cook pickled pork like the days of past.

This guide will become your trusted cooking companion so your pork or ham dishes are memorable eating experiences - and you become the envy of your friends.



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TO GLAZE A HAM

- Carefully remove the skin by running your clean fingers under the skin and peeling back to leave a smooth layer of fat.
- With a sharp knife cut this layer into a criss-cross diamond pattern.
- Spread over your preferred glaze and place on a rack in a large roasting pan.
- Secure cloves, cherries or your favourite treat at the corner of each criss-cross. We've got some great decoration ideas further on.
- To glaze and serve cold - bake at 180°C for 35-40 minutes, brushing every 10-15 minutes with the glaze. Cool, cover and store in refrigerator until served.
- To cook and serve hot - cook at 160°C, allowing 20 minutes per kilogram, brushing regularly with the glaze.

Whole or half hams, cooked on the bone or cooked boneless ham pieces are suitable for glazing and serving hot or cold. Any leftovers can be sliced and put between two slices of seriously chunky bread (with some Sweet Chilli Sauce), thrown on the BBQ or chopped up for a quiche, pasta or pizza topping - so versatile - so easy!



BARBECUED HAM WITH ROAST MUSTARD FRUITS

INGREDIENTS

- 100% New Zealand Cooked Half Ham on the Bone
- 2 tbsp whole cloves
- 300 gram bottle Wattie's Bit on the Side Spiced Apricot Sauce
- 500 grams selection dried fruits e.g. apricots, figs, prunes, tart apples
- 3 firm ripe pears, peeled, quartered and cored
- 1/2 tropical gold pineapple, cut away skin, slice into wedges
- 565 grams can lychees in syrup
- 2 tbsp yellow mustard seeds
- 1/2 cup brown sugar
- 3/4 cup dry white wine
- 1/2 cup white wine vinegar
- 1 1/2 tsp mustard powder

METHOD

- 1 Carefully run your fingers under the skin of the 100% New Zealand Cooked Ham on the Bone and lift it away. Do this slowly so you finish with a smooth layer of fat that will glaze beautifully. Place on a rack in a foil lined baking tray.
- 2 Using a small sharp knife, cut ham fat layer into a criss-cross diamond pattern. Decorate ham with whole cloves. Brush 1/2 cup Wattie's Bit on the Side Spiced Apricot Sauce generously over ham, pour 2 cups water around the ham.
- 3 In a separate smaller foil lined baking tray, combine dried fruits, pears, pineapple, lychees and syrup, mustard seeds, brown sugar, wine, vinegar and mustard powder with 1 cup water, mix well.

4 Preheat barbecue to 200°C, place ham tray in the centre of the barbecue, cover and return to temperature, about 15 minutes. Turn the gas down to maintain an even cooking temperature of 200°C for 1 hour 45 minutes or until ham is hot through to the bone. Add the tray of mustard fruits to the barbecue for the final 45 minutes cooking time.

5 Serve ham evenly sliced hot or cold, accompanied with Roast Mustard Fruits.

OVEN COOKING METHOD

To Serve Cold

Bake at 180°C for 35-40 minutes, brushing with remaining glaze every 10-15 minutes.

To Serve Hot

Bake at 160°C allowing 20 minutes per kilogram, brush regularly with remaining glaze, until it's all been used.

A HAM COOKED ON THE BBQ

What a great idea!

Leaves the oven free for the crackling roast-pork.

BARBECUED SWEET AND SOUR PINEAPPLE HAM

INGREDIENTS

100% New Zealand Cooked Half Ham on the Bone

1/2 cup Wattie's Sweet & Sour Sauce

3/4 tsp Chinese 5 Spice

1/2 fresh pineapple, cut lengthwise and peeled (or one can pineapple slices, well drained)

12 fresh or glace cherries

METHOD

- 1 To glaze, carefully run your fingers under the skin of the 100% New Zealand Pork Cooked Half Ham on the Bone and lift it away. Place on a rack in a foil lined baking tray.
- 2 Stir the Wattie's Sweet & Sour Sauce and Chinese 5 Spice together and brush half over the ham.
- 3 Cut pineapple into 0.5 cm slices and arrange pineapple slices slightly overlapping each other on the ham, securing with toothpicks. Decorate with cherries. Brush liberally with remaining glaze.
- 4 Pre-heat a hooded barbecue to 200°C, using indirect heat, turn off the two inside burners, leave the two outer burners on. Place the ham tray in the centre of the barbecue. Cover and return barbecue to 200°C (this will take about 15 minutes). Turn the gas down to maintain an even cooking temperature of 200°C for 1 hour 45 minutes or until hot through to the bone. Serve ham evenly sliced, hot or cold.



OVEN COOKING METHOD

To Serve Cold

Bake at 180°C for 35-40 minutes, brushing with remaining glaze every 10-15 minutes.

To Serve Hot

Bake at 160°C allowing 20 minutes per kilogram, brush regularly with remaining glaze, until it's all been used.



CHILLI AND LIME GLAZED CHRISTMAS HAM

INGREDIENTS

- 1/2 100% New Zealand Cooked Ham on the Bone
- 125g pouch Wok Creations Sweet Chilli and Lime Sauce
- 5-8 whole star anise
- Juice and grated or shredded rind half lemon or one lime

METHOD

- 1 Carefully run your fingers under the skin of the New Zealand Ham on the Bone to lift it away. Do this slowly so you finish with a smooth layer of fat that will glaze beautifully. Place on a foil lined baking tray.
- 2 Using a sharp small knife cut the ham fat layer into a criss-cross pattern.
- 3 Mix together the Wok Creations Sweet Chilli and Lime Sauce and lemon or lime juice and brush this liberally over the ham. Arrange the star anise on top and secure in place with toothpicks.
- 4 **To serve cold**, bake at 180°C for 35-40 minutes, brushing with the glaze every 10-15 minutes.
- 5 **To serve hot**, bake at 160°C, allowing 20 minutes per kg, brushing with remaining glaze every 10 minutes until all has been used. Sprinkle with the lemon/lime rind just before presenting to carve.

HAM WITH SPICY APRICOT, SHERRY AND GRAINY MUSTARD GLAZE

INGREDIENTS

- 100% New Zealand Cooked Half Ham on the Bone
- 2 tbsp whole cloves
- 3/4 cup Wattie's Bit on the Side Spiced Apricot Sauce
- 1/4 cup sherry
- 2 tbsp grainy mustard

METHOD

- 1 Carefully run your fingers under the skin of the New Zealand Cooked Half Ham on the Bone to lift it away. Do this slowly so you finish with a smooth layer of fat that will glaze beautifully. Place on a foil lined baking tray.
- 2 Using a small sharp knife cut the ham fat layer into a criss-cross diamond pattern.
- 3 Place a whole clove in the centre of each diamond.
- 4 Mix together the Wattie's Bit on the Side Spiced Apricot Sauce, sherry and grainy mustard and brush this liberally over the ham.
- 5 **To serve cold**, bake at 180°C for 35-40 minutes, brushing with the glaze every 10 minutes.
- 6 **To serve hot**, bake at 160°C, allowing 20 minutes per kg, brushing with remaining glaze every 10 minutes until all has been used.

COOK'S TIP

Left-over ham sliced thickly is great for ham steaks on the BBQ!

COOKING RAW HAMS

SOAK to remove some of the salt - cover with cold water and stand 12 hours. Drain and dry.

BOILING Weigh ham, allow 1 hour per kg - place ham in large pan, cover with water and bring to boil with bay leaves, thyme, peppercorns, maybe a clove or two and onions. Cover and simmer for calculated time. Remove skin to glaze if desired.

BAKING Weigh ham, allow 40 minutes per kg up to 6kg; 30mins per kg over 6kg - place ham on roasting rack in preheated 160°C oven. If using a thermometer bake to 71°C internal temp. Remove skin to glaze if desired.



HAM DECORATION IDEAS

Traditional: Cloves, glaze cherries and pineapple cubes or rings

Citrus: Thinly sliced orange or lemon rings

Ginger: chopped, preserved or pickled ginger

Tie shank end with a serviette secured with string, flax or ribbon and insert a bunch of fresh herbs.



GLAZE IDEAS

There are many suitable prepared sauces and mustards available that are ideal for using as glazes such as Sweet Mustard, Apricot and Cranberry or try mixing one of the following

Traditional: 1cup brown sugar, 1/2 cup pineapple juice, 1 teaspoon dry mustard

Celtic: 1cup chunky marmalade and 2 tablespoons whisky or port

Sweet and Sour: Sweet Chilli Sauce and crushed pineapple

Canadian: Maple syrup and prepared French mustard

SPICED PICKLED PORK

INGREDIENTS

- 1 kg pickled pork ● 1 onion, peeled and sliced ● 8 whole cloves
- 1/2 cup cider vinegar ● water to cover ● 2 tablespoons currants
- 2 x 2inch cinnamon sticks ● 2 tablespoons brown sugar
- 1 tablespoon freshly grated ginger

Stud the pork with the cloves. Place in a deep saucepan with a lid. Add all remaining ingredients and water until pork just covered. Bring to the boil, cover tightly with lid and simmer gently - allow 1 hour per kilogram. Turn pork after half an hour. Drain and allow to cool before slicing to serve.



THE KING OF ROASTS

ROASTING PORK TO PERFECTION

Preheat the oven to 160°C-170°C.

- Weigh the pork roast and calculate the cooking time using the chart below. If using a meat thermometer insert it into the thickest part of the pork, avoiding contact with bone.
- Prepare pork roast for perfect crackling. If rindless, spread fruit chutney or sauce over the top.
- Place the pork roast, with the layer of fat uppermost, on a rack in a roasting pan. The rack keeps the roast out of the drippings, allows the fat to drain away as it melts, and gives better heat circulation around the meat.
- Cook the pork roast for the required time until the juices run clear when meat is pierced. As a general guide pork takes an hour per kilogram to roast at 160°C -170°C.
- If using a meat thermometer, 71°C is ideal for 'medium done' and 76°C for 'well done' pork.
- Remove the roast from the oven and rest in a warm place for 10-15 minutes before carving. This allows the meat to firm, the juices to settle, makes carving easier and a greater eating experience.

PERFECT CRACKLING

- Dry the skin of your roast pork. Score the rind with a sharp knife. Massage the well-scored rind with oil and sprinkle with salt.
- Roast the pork. When cooked, remove from oven and remove the rind.
- Leave the pork to rest.
- Place the rind under a pre-heated grill until the crackling puffs and crisps to golden perfection!

SUCCESSFUL CARVING

- Always allow the roast to rest, covered, in a warm place, for 10-15 minutes before carving.
- Use a sharp carving knife.
- Place the pork so it can be held firmly on a flat surface. A carving board to catch the juices is ideal.
- Carve roast across the grain to ensure a tender slice.

GUIDELINES FOR ROASTING PORK

Pork is cooked to 'medium done' when the internal temperature is 71°C and 'well-done' at 76°C

When pork is cooked the juices run clear when the meat is pierced.

	Oven Temperature	Suggested minutes/500g
TRIM PORK		
Loin roast	160°C	35-45
Shoulder roast	160°C	35-40
Whole fillet roast	170°C	25-30
TRADITIONAL PORK		
Scotch fillet/ rib eye roast	170°C	25-35
Leg of pork	170°C	30-35
Boned rolled leg	170°C	25-30
Shoulder of pork	160°C	35-40
Boned rolled shoulder	160°C	30-35

SUITABLE CUTS

SHOULDER



LEG



LOIN



SCOTCH FILLET



WHOLE FILLET



ROAST PORK WITH CRANBERRY AND THYME GLAZE AND APPLE AND CRANBERRY SAUCE

INGREDIENTS

- 100% New Zealand Pork Leg Roast, approx 3 kg in weight
- 300g bottle Wattie's Bit on the Side Cracker Cranberry Sauce
- 1 tbsp chopped fresh thyme
- 400g can Wattie's Diced Apple

METHOD

- 1 Place the 100% New Zealand Pork Leg Roast on a rack in a baking tray. Rub liberally with oil and salt.
- 2 Place into a 220°C oven for the first 20 minutes then lower the oven to 160°C and allow 30 minutes per 500 grams. The roast pork is cooked if the juices run clear when pierced at the thickest part through to the bone; or 71°C if using a meat thermometer. If not cooked, continue to cook for a further 15 minutes before testing again.
- 3 When cooked, remove the rind from the pork. Leave the pork to rest. Place the rind under a preheated grill until the crackling puffs and crisps.
- 4 Combine the Wattie's Bit on the Side Cracker Cranberry Sauce with the chopped thyme. Spoon approximately 1/2 cup over the pork to glaze.
- 5 Place the crackling back on the pork before serving.
- 6 Add the Wattie's Diced Apple to the remaining Cranberry Sauce and thyme. Serve cold as an accompaniment to the pork.

Serves 8-10

