

Glazed Ham Recipe Jamie Oliver



Glazed ham recipe Jamie Oliver is a delightful dish that can elevate any festive gathering or holiday feast. Known for his approachable cooking style and emphasis on fresh, quality ingredients, Jamie Oliver offers a glazed ham recipe that is both simple and spectacular. This article will explore the steps to create a mouthwatering glazed ham, along with tips and tricks to make your dish stand out.

Ingredients for Jamie Oliver's Glazed Ham

Before diving into the preparation, it's essential to gather all the necessary ingredients. Here's a list of what you'll need to create Jamie Oliver's famous glazed ham:

- 1 whole bone-in ham (about 2.5 kg)
- 1 tablespoon of whole cloves
- 1 orange (zested and juiced)
- 1 cup of maple syrup
- 1 tablespoon of Dijon mustard
- 1 tablespoon of ground ginger
- 1 tablespoon of apple cider vinegar
- Fresh herbs (such as thyme or rosemary, for garnish)

Preparation Steps

Preparing Jamie Oliver's glazed ham is a straightforward process. Follow these steps to achieve a perfectly glazed ham that is both juicy and flavorful.

Step 1: Prepping the Ham

1. Score the Ham: Begin by scoring the surface of the ham in a diamond pattern. This not only helps the glaze penetrate but also makes for a beautiful presentation.
2. Insert Cloves: Place whole cloves into the intersections of the scored lines. This adds a fragrant note to the dish.

Step 2: Making the Glaze

1. Combine Ingredients: In a bowl, mix together the orange zest, orange juice, maple syrup, Dijon mustard, ground ginger, and apple cider vinegar. Stir well until combined.
2. Taste and Adjust: Taste the glaze and adjust the ingredients according to your preference. If you like it sweeter, add more maple syrup; if you prefer a tangy flavor, increase the vinegar.

Step 3: Glazing the Ham

1. Apply the Glaze: Preheat your oven to 180°C (350°F). Place the ham in a roasting pan and generously brush the glaze over the surface.
2. Roasting: Roast the ham in the preheated oven for about 1.5 to 2 hours, basting with the

glaze every 20-30 minutes to build a thick, sticky layer. The internal temperature of the ham should reach 65°C (150°F).

Serving Suggestions

Once your glazed ham is perfectly roasted, it's time to serve! Here are a few suggestions to accompany your dish:

- Serve with roasted vegetables, such as carrots and Brussels sprouts.
- Pair it with fresh, homemade bread for a delightful contrast.
- Offer a side of tangy coleslaw to cut through the richness of the ham.
- Include a selection of cheeses and crackers for a festive charcuterie board.

Tips for Perfecting Your Glazed Ham

To ensure your glazed ham is the star of your dining table, consider the following tips:

Choosing the Right Ham

- Opt for high-quality, bone-in ham for the best flavor and texture.
- Look for hams that are labeled as "natural" or "heritage" for superior taste.

Timing is Everything

- Make sure to plan your cooking time based on the size of your ham. A general rule of thumb is about 20 minutes per kilogram.
- Allow the ham to rest for at least 20 minutes before slicing. This helps the juices redistribute, resulting in a more succulent ham.

Enhancing the Flavor

- Feel free to experiment with different glazes. For a spicier kick, add a pinch of cayenne pepper or some crushed red pepper flakes.
- Incorporate fresh herbs like rosemary or thyme into the glaze mix for an added layer of flavor.

Storing Leftover Glazed Ham

Leftover glazed ham is a delicious treat that can be enjoyed in various ways. Here's how to store it properly:

1. Cool Down: Allow the ham to cool to room temperature before storing.
2. Wrap It Up: Wrap the ham tightly in plastic wrap or aluminum foil to prevent it from drying out.
3. Refrigerate: Store in the refrigerator for up to a week. For longer storage, consider freezing the leftover ham.

Creative Uses for Leftovers

If you find yourself with leftover glazed ham, here are a few ideas for using it up:

- Ham Sandwiches: Create delicious sandwiches with leftover ham, cheese, and your choice of condiments.
- Ham and Egg Breakfast: Dice up the ham and add it to scrambled eggs or omelets for a hearty breakfast.
- Soups and Stews: Use leftover ham to flavor soups, stews, or casseroles, adding depth and richness to your dishes.

Conclusion

The **glazed ham recipe Jamie Oliver** provides a fantastic way to celebrate special occasions with a dish that is both impressive and delicious. With easy-to-follow instructions and a few quality ingredients, you can create a centerpiece that will leave your guests asking for seconds. Whether you are preparing for a holiday feast or simply wanting to enjoy a comforting meal, this glazed ham recipe is sure to become a favorite in your household. So gather your ingredients, put on your apron, and enjoy the process of creating this delectable dish!

Frequently Asked Questions

What ingredients are needed for Jamie Oliver's glazed ham recipe?

The main ingredients include a whole ham, brown sugar, honey, Dijon mustard, cloves, and orange juice.

How long does Jamie Oliver suggest cooking the glazed

ham?

Jamie Oliver recommends cooking the glazed ham for about 1.5 to 2 hours, depending on the size of the ham.

Can I use a different type of mustard in Jamie Oliver's glazed ham recipe?

Yes, you can substitute Dijon mustard with wholegrain mustard or honey mustard, depending on your taste preference.

What is the best way to score the ham for glazing?

Score the surface of the ham in a diamond pattern, making cuts about an inch apart, to allow the glaze to penetrate and caramelize.

Is it necessary to soak the ham before glazing it?

Soaking the ham is not necessary for Jamie Oliver's recipe, but some prefer to soak it to reduce saltiness, especially for cured hams.

What can I serve with Jamie Oliver's glazed ham?

You can serve it with roasted vegetables, mashed potatoes, or a fresh salad for a balanced meal.

How do I know when the glazed ham is done cooking?

The ham is done when it reaches an internal temperature of 145°F (63°C) and has a nice golden-brown color on the outside.

Can I prepare Jamie Oliver's glazed ham in advance?

Yes, you can prepare the ham and apply the glaze in advance, then reheat it before serving.

What type of ham is best for Jamie Oliver's glazed ham recipe?

A bone-in, fully cooked ham works best, such as a spiral-cut or a traditional smoked ham for added flavor.

How do I store leftovers from Jamie Oliver's glazed ham?

Store leftover ham in an airtight container in the refrigerator for up to 5 days, or freeze it for longer storage.

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