

Traditional Baked Ham with Mango & Ginger



Method

Preheat oven to 200 degrees

Remove the skin leaving some fat. Score the fat in a criss-cross pattern and stud evenly with whole cloves.

Combine in a bowl. Brush the chutney and bourbon mixture over the ham. Place in a roasting dish and bake for 20 mins. Baste again with the remainder of the mixture and bake for a further 20-25 mins.

Let the ham rest outside the oven for 20 minutes. Slice and serve as a centerpiece on your Christmas table.

Ingredients

2kg leg ham skin on
2/3 tbs whole cloves

2 ½ tbs [Traditional Queensland Mango Chutney](#)
½ cup bourbon (or rum if preferred)