Christmas Made Easy

How to Cook The Perfect Ham

There are two methods to cook the ham:

Soak the ham over night in a pot of cold water

↓

Refer to outer packaging for weight and calculate cooking time with Weight cooking chart below

Method One

Gently simmer the ham with water, Cider and honey.
Ensure there is a lid on the pot.

Method Two

Place the ham in a deep roasting tray. Add ½ the honey and cider - half a pint of water. Calculate the cooking time using the chart below.

Place on a sheet of tin foil. Cut off the outer skin, criss-cross with a sharp knife, punch the cloves into the slash marks, sprinkle with Demerara sugar, pour the remaining honey over the ham and put back in the oven at 150°C for 15 mins or until golden.

TIME & TEMPERATURE

Ham Timings	Fan assisted	Gas	
Calculate the cooking time	150°C	Mark 3	Low
35 mins per kg.	160°C	Mark 4	Low
17 mins per 1lb	170°C	Mark 5	Moderate
	180°C	Mark 6	Mod, Hot
	190°C	Mark 6/7	Hot