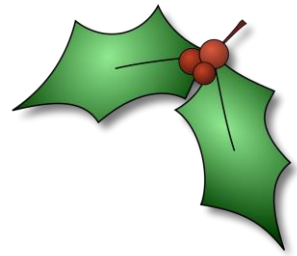


REASONS TO SEASON



Spiced Orange and Cranberry Glazed Christmas Ham Joint



1. Cook your ham by boiling in a saucepan changing the water about three times to remove the salt.
2. Remove from the water and score the outside of the ham.
3. Mix Reasons to Season Spiced Orange and Cranberry Marinade with a little water to create a paste then brush onto the surface of your ham joint.
4. Finish by roasting in the oven approx. 170C for 15mins.
5. For extra sweetness replace the water with Cola or Fizzy Orange (Sugar versions needed for stickiness)