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RECIPE OF THE DAY

VINCE GARREFFA

Lime & cherry glazed ham

INGREDIENTS

- 1 leg ham, on the bone
- 2 limes, cut into slices
- 2 limes for juice
- 6 glazed cherries
- 1 cup honey
- 1 cup brown sugar

When a plain ham just won't do for your guests, it is time to tantalise the eyes and tastebuds with this easy recipe. A very mature client tried this recently and declared it "the best ham in her life".

METHOD

With a small sharp knife cut a king's crown into the skin around the shank of your ham — about 1/2cm deep. In the sink pour a kettle of boiling water over the ham skin that you have to remove to soften it. Rest the ham on the bench and put your thumb between the skin and fat of the ham moving the thumb from side to side to separate the skin from the fat. Do this slowly and as more skin lifts use your hand to release the skin. Try to remove it as a big sheet but if it tears into a few pieces it's not a problem. The skin can be baked at 200C for 30-40 minutes to make crackling. Check the size of the lime slices, cutting circles into the fat, 1/2cm deep to accommodate the slices into the



fat. Mix your honey, brown sugar and lime juice in a small saucepan and combine over a low heat. Put the ham on a baking tray, painting the fat and limes with the honey mix. Bake at 225C for 10 minutes. Repeat the painting and baking every 10 minutes until your ham is a golden brown colour then remove it from the oven. Cut your glazed cherries in half and press the halves into the fat around the lime slices for decoration. Ham can be sliced hot or cooled, then stored in the fridge. Store ham and cooked meats wrapped in cotton cloth, which has been dipped in water with 10 per cent vinegar mixed through, then squeezed but left damp. For the longest fresh life (5-10 days) only store in this damp cloth and do refresh the cloth every second day. Don't use aluminium foil or cling wrap for leftover cooked meats because they will sweat and not keep.