



FREEDOM FARMS HAM

IMPORTANT STUFF YOU SHOULD KNOW...

WOOHOO! Congrats on choosing a very special ham for celebrating this summer! We've done our bit... making sure Freedom Farms piggies have been raised right... now it's time for you to give it the finishing touches before you serve it to family and friends... we reckon it's worth doing properly.

FIRST UP... DO I NEED TO COOK MY HAM? No... your ham has already been fully cooked... BUT we definitely recommend going to the trouble of glazing it! A good glaze will really make the sweet-salty flavours of the ham sing!

HOW LONG WILL MY HAM LAST? This is a tricky one. There is a 'use by' date on the packaging – that is a guideline for when the ham is stored in the fridge unopened in its original packaging. Once it comes out of the packaging there are sqillions of things that will affect the life of the ham... unhelpful, we know, but because of this we can't give you a ballpark.

Our advice is simply to use your best judgement, eat it as fast as you can, and be watchful for any signs that bacteria is growing – changes in smell are usually the first warning. To be extra certain, heat leftover ham before you eat it – grill it on the BBQ or pop the bits you're using in the oven to get all toasty before you serve it.

WHAT ABOUT THE SKIN? Take it off before you glaze it... BUT don't throw it away! Score a line along the skin then slide your hand underneath it, separating out the skin from the fat. Leave as much of the fat intact as possible. Fat = flavour... and it's a special treat dish, so don't be stingy. Aim to remove the skin in one big bit... but leave it on the hock... then pop the skin in your baking tray... doesn't matter which way up or if it's flat or folded... and add enough water to the tray so the skin is just submerged but the water is barely touching the ham.

There are three excellent reasons for doing it this way... the skin protects your baking pan from all the sugary glaze that drips off (no one wants to spend Christmas afternoon soaking roasting pans in an attempt to get them clean!)... all the smoky deliciousness from the skin gets infused further into the ham, and the gelatin from the skin adds a beautiful glossy shine to your ham as you baste it during cooking!

HOW TO STORE LEFTOVER HAM? Keep your ham in the fridge, in a ham bag or clean pillowcase. We recommend soaking the bag in water and a little bit of vinegar, and rinsing and refreshing it every couple of days!

DREWS HAM GLAZE

INGREDIENTS

- 2 cups breakfast marmalade
- 1/2 cup orange juice
- 1/2 cup pineapple juice
- 1 cup brown sugar
- 3 tsp chilli flakes (if you don't like chilli, try dried cranberries chopped finely)
- 1 orange (grate rind and juice)
- 1 tsp ground cumin seeds
- 1/2 Tbsp ground coriander seeds
- 3 green cardamom pods, ground
- 1 Tbsp whole grain mustard
- 50 whole cloves

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With a sharp knife, cut thru the skin around the bone, about 6cm from the end. Remove the skin (but not the fat) by sliding your hand under it, but leave the skin on the hock. Scored the fat on the ham with a 2-3cm diamond pattern. Stud the diamonds with the whole cloves.

GLAZE METHOD

1. In a saucepan, simmer the marmalade, brown sugar, orange juice, pineapple juice, ground coriander, ground cumin seed and 1/2 of the chilli flakes and whole grain mustard for 5-10 minutes. (You want this all to reduce slightly, by around 30%).
2. Pre-heat oven to 160°C.
3. Spoon or brush some of the glaze mixture on to the ham then place in oven, keep basting the ham with this glaze and the pan liquid several times during cooking.
4. Cook ham for 10 minutes per kilo or until glaze is sticky and shiny.
5. Remove from oven sprinkle with remaining chilli flakes and grated orange rind.
6. Allow the ham to cool before carving and serving.
7. Bask in the glory of serving up an extra special, super delicious happy eating ham.
8. Make someone else do the dishes.

FARMED THE FREEDOM WAY. NO EXCEPTIONS.

