

# Maple glazed smokey ham

**Recipe by Craig Will,**

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## Ingredients

1 ½ leg ham (I prefer Mt Gnomon)  
350g muscovado sugar  
150g maple syrup  
150g apricot jam  
50g mustard powder  
30ml apple cider vinegar  
5g ground all spice  
5g sea salt  
1 cup Tas Oak wood chips  
Cloves to stud

## Method

1. Skin the ham to reveal the fat. Using a sharp knife mark the ham in a criss-cross fashion to create a diamond pattern, then place a clove in the centre of each diamond.
2. Prepare the Webber BBQ (or similar type of BBQ) by igniting the charcoal, once the coals are completely alight, place the charcoal on the sides of the BBQ, then place the ham on a wire rack over a tray to catch the drips. Place ham in BBQ.
3. Combine the sugar, maple syrup, apricot jam, vinegar, mustard powder, all spice and salt in a saucepan and bring to a gentle simmer. Remove from the heat and baste this mixture over the ham every 20 mins. The ham should take 2-3 hours depending on size.
4. For the last 30 mins of cooking, soak some Tas Oak wood chips in water for 10 mins, drain then place onto of the burning charcoal, replace the lid and it will gently smoke for the duration of cooking, imparting a slight smokey flavour.