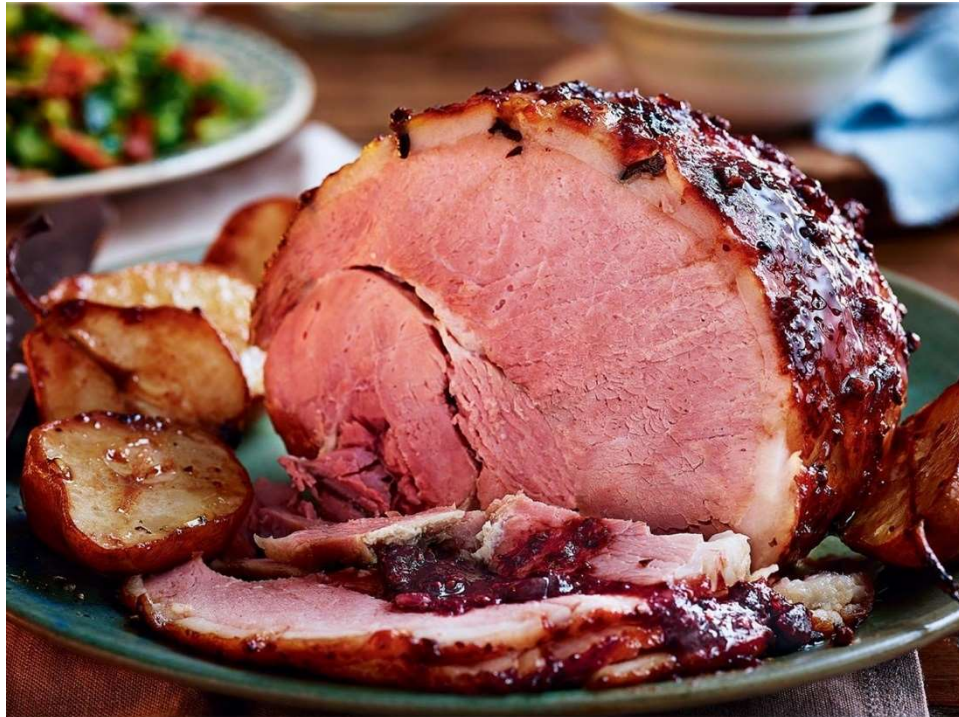


Christmas Cranberry and Vodka “Cosmopolitan” Ham



Ingredients

- 5-6kg cooked ham on the bone
- 275g jar cranberry sauce
- 1/2 cup dried cranberries
- 200ml vodka
- Juice and zest of 1 lime
- 1 tbsp white sugar

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection in place.

Step 2 – Using a sharp knife, score the skin of the ham around the leg bone, around 10cm from the end of the bone, then from that mark, cut along the length of the ham, taking care to cut through the fat but not too deeply into the ham flesh.

Step 3 – Place the ham into the BBQ over indirect heat and roast with the lid closed for around 45 minutes. In this time the skin will start to separate from the flesh.

Step 4 – To make the glaze, add all of the remaining ingredients to a medium saucepan, bring to the boil and then simmer over low heat for around 15 minutes, stirring regularly, until the glaze starts to thicken.

Step 5 – Remove the ham from the BBQ and remove the skin. Score the fat in a diamond pattern, taking care again not to cut into the flesh, and glaze the ham liberally. Return the ham to the BBQ and cook for a further 45 minutes, glazing every 15 minutes.

Step 6 – Remove the ham from the BBQ and allow to rest for 30 minutes before carving. Serve with the left-over glaze on the side.

