

Fresh Pickle Patch Ham, with McCaig Honey, Grain Mustard & Garlic Glaze



This is a lovely centrepiece for the **Easter** table. The ham is not smoked but is slowly roasted to bring out all the succulent flavours. It does take a couple of days but is well worth the effort.

For the brine:

1 x 600 ml. bottle Beau's Golden Vox or Lugtread	1 tbsp. whole black peppercorns
1 head garlic, split	3 tbsp. sea salt
2 branches fresh rosemary	2 cups ice cubes
2 branches fresh thyme	
8 juniper berries	

1 fresh pork leg

Bring all ingredients (except the ice) for the brine to a boil. Remove from the heat, add the ice & refrigerate until completely cooled.

Strain the brine. Place the ham in a clean container. Using a BBQ brine injector (available at Canadian Tire) inject the ham all over with the brine, pouring any remaining brine over the top. Brine the ham for 24 hours (refrigerated) turning once.

For the glaze:

1 cup McCain honey
1 cup Beau's Golden Vox (Don't drink the remainder. Save it for the ham pan)
6 cloves garlic, slivered
2 tbsp. whole grain mustard
2 tsp. smoked paprika

Place all ingredients in a heavy bottomed saucepan and bring to a boil. (Careful, it will boil over) Reduce to a simmer & cook for 20-25 minutes or until thick like maple syrup. Remove from the heat & reserve.

To cook the ham:

Pre heat the oven to 450 degrees.

Using a sharp knife, score the skin of the ham in a diamond pattern cutting through the skin & fat but not into the meat.

Place the ham in a roasting pan; add the remaining beer and place in the oven.

Cook for 25 minutes and reduce the heat to 325 degrees. Baste the ham well.

Cook for 3 hours, basting every hour. Brush the glaze all over the ham and return to the oven.

Continue cooking for 30 minutes. Check the temperature of the ham It should register 145 degrees on an instant read meat thermometer.

