

Honey Glazed Ham

To Make x Portions	20
Total Cost	£19.15
Cost per Portion	£0.96

Tie herbs & put in deep pot with onion, carrots, celery, peppercorns & cloves. Pour in enough water to cover ham and boil with lid for 1hr 15min

Turn of and leave ham sitting in water for 30min.

Take off skin and brush with glaze (the last 3 ingredients) cook in oven 180c for 15min. Brush with glaze again for a further 15min.

Keep stock.

Item	£ per Measure	Measure	Qty	Cost per Portion
Ham	£6.99	Kg	2.5	£17.48
Thyme	£1.35	Each	0.1	£0.14
Bay leaf	£0.00	Each	2	£0.00
Rosemary	£1.35	Each	0.1	£0.14
Onion White	£1.40	Kg	0.15	£0.21
Carrots	£1.00	Kg	0.2	£0.20
Celery Sticks	£1.40	Each	0.2	£0.28
Peppercorns	£10.00	Kg	0.015	£0.15
Cloves	£0.00	Kg	0.025	£0.00
Mustard Dijon	£3.02	ltr	0.025	£0.08
Honey	£6.24	ltr	0.07	£0.44
Sugar Dark Brown	£1.69	Kg	0.03	£0.05

Conversions

1 Tbsp = .015

1 Tsp = .005

1 Garlic Clove = .004

1 Onion = .200

1 Shallot = .050

1 Chilli = .004