



Our Executive Chef Corbin Tomaszeski shares an exclusive recipe featuring **Holt Renfrew Peach Cantaloupe Marmalade**, available in our Holts Holiday Shop.

I use this marmalade for my traditional ham, a family favourite.
~Chef Corbin

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HOLT RENFREW

Peach Cantaloupe Glazed Ham

- 1 smoked ham, 5 to 7 pounds, trimmed
- 2 carrot, diced medium
- 1 large onion, cut into large pieces
- 2 celery stalks, diced medium
- 1 fresh bay leaf
- 4 cups apple cider

Glaze

- ¼ cup light brown sugar, packed
 - ¼ cup **Holt Renfrew Peach Cantaloupe Marmalade**
 - 4 tbsp. melon liqueur
 - 1 tsp. dry mustard
 - 2 tbsp. chopped fresh mint
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Place the smoked ham fat side up in a large roaster. Score the fat cap in a criss-cross fashion. Place the sliced carrots, onions and celery around the ham.

Pour in the apple cider and add the fresh bay leaf.

In a separate bowl, combine the marmalade, brown sugar, melon liqueur and dry mustard. Baste the entire ham with this glaze. Cover the glazed ham and roast the ham in a pre-heated 375° oven for approximately 1½ -2 hours.

Baste the ham with the existing glaze every 30 minutes. Remove the ham from heat and allow to rest for 20-30 minutes.

Remove ham from roasting pan and skim off excess fat from the pan drippings. Reduce the drippings until slightly thickened, add the fresh mint to the reduced sauce and serve as an accompaniment to the cooked ham, and enjoy!

Note: substitute the ham for turkey, duck or chicken.