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LARISSA TABORYSKI

**BAKED HAM WITH TANGERINE GLAZE AND ROASTED CARROTS**

**CONVECTION**

**Ingredients:**

- 1 - smoked ham, bone-in, skin on 7 - 9 lbs
- 1 - bunch fresh sage leaves
- ¾ - cup olive oil
- 1 - cup unsalted butter, cut into chunks
- 2 - cups tangerine juice
- 2 - tangerines, sliced thin, seeds removed
- 2 - cups, packed light brown sugar
- 1 - cup water
- ½ - teaspoon whole cloves
- 2 - cinnamon sticks
- 1 ½ - lbs baby carrots

Since ham is already cooked by smoking it is most often eaten cold, however heated through and brushed with a fruity glaze it makes a great centerpiece for celebration meals.

In order to heat the ham through it usually needs a fair bit of time in a slow oven and to avoid drying out the meat it is covered until the final stage when the glaze is added. However, if you bake your unsliced ham in Convection you will not need to cover the ham and the heating through time will take approximately 1 ½ - 2 hours, depending on the weight of the ham. If you are heating a sliced ham then it must remain covered in foil to avoid drying out.

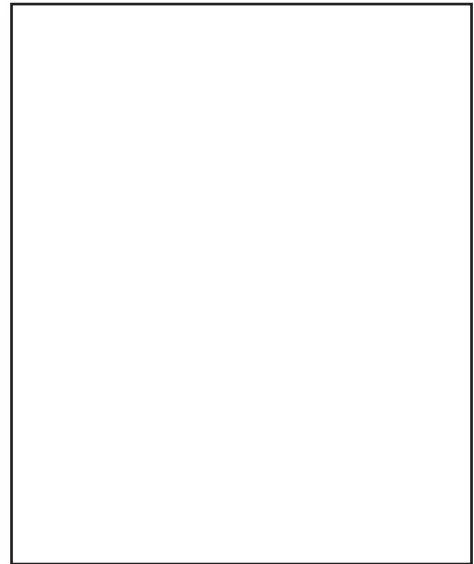
**Preparation:**

Preheat the oven in the Convection Mode 300 degrees.

Place the ham on a rack in a large roasting pan.

Score the ham with cuts in a diamond pattern about 2 inches apart and ½ deep.

Season generously with salt and pepper. Chop 8 of the sage leaves and mix with the olive oil to make a paste, rub all of the ham getting into the slits.



Bake for 2 hours.

**Glaze:**

Combine the butter, tangerine juice, tangerines, brown sugar, water and spices in a heavy medium saucepan and heat over medium heat.

Bring to a gentle boil and simmer until the liquid is reduced to a syrupy glaze, 30 - 40 minutes.

Brush the glaze over the ham when it has completed its initial heating phase. Add the baby carrots and another 8 chopped sage leaves and continue baking for another 40 - 50 minutes until the carrots are tender and the internal temperature of the ham is 150 degrees.

Serves 12

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