

# Maple braised ham, roasted garlic and thyme baby potatoes |

**Recipe for 4 servings**

## **Description**

A taste of sugar shack at home, Quebec on the plate.

## **Note**

It is possible to start with a raw ham or on the bone, in this case the cooking will be much longer minimum 2 hours depending on the size of the ham.

## **Ingredients**

### Ham

- 600 Gr whole cooked ham
- 4 Sprig(s) Thyme
- 100 Ml Maple syrup
- 100 Ml Water
  
- Salt and pepper
- Vegetable oil

### Potatoes

- 600 Gr Baby potatoes
- 2 Sprig(s) Thyme
- 3 Clove(s) Crushed garlic
  
- Salt and pepper
- Vegetable oil

## **Preparation**

- Preparation time **150 mins**

### Preparation

Wash the potatoes.

Cut the ham into thick slices.

Cut the baby potatoes into slices about 3-4mm thick, making sure you have a regular size for even cooking.

In a bowl, mix the potatoes with thyme leaves, the garlic, a drizzle of oil and salt and pepper.

### Ham + Potatoes

Place the ham in a baking dish (ideally a cake mold with high edges). Add the maple syrup and water, cover with aluminum foil.

Place in the oven for 30 to 45 minutes at 400 ° F

Spread the potato mixture on a baking sheet.  
Place in the oven for about 20 to 25 minutes.  
Lower the oven and keep the ham warm until serving

**Bon appétit!**