

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

Potatoes

- 600 Gr Baby potatoes
- 2 Sprig(s) Thyme
- 3 Clove(s) Crushed garlic

Preparation

- Preparation time **75 mins**
- Preheat your **Oven** at **400 F°**

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!