

Our Gammon does NOT generally require to be soaked prior to cooking.

Cooking Time: Allow 20 mins per lb (1/2kg) plus 20 mins.

### **Method**

Place in pan, cover in cold water, bring to the boil and simmer. Remove joint from the pan for the last 15-20 mins (approx) of cooking time.

Let it cool a little if time allows then drain the joint. Strip off the rind and score the fat (into diamond patterns if artistic). Stud with cloves and cover joint with a glaze.

### **Glaze**

A simple glaze can be made from mixing together brown sugar (soft or demerara), a little butter and French mustard.

Or

Orange marmalade and lemon juice.

Place the glaze over the gammon and put it into the oven on a rack or on some foil in a roasting tin. Bake it at 200degC for the remaining cooking time.

The gammon joint can be served hot (with a sauce) or cold.

### **Variations**

You can simmer the gammon in cider or non-diet Coke instead of water.