

# Gammon and Summerfruit Glaze



## Ingredients

- 1.35kg (3lb) gammon joint
- 3 x 15ml sp (3tbsp) summer fruits jam
- 1.25cm (½") root ginger, peeled and grated

## Method

1. Place the joint in a large saucepan and pour over sufficient water to cover.
2. Bring to the boil and simmer for half the calculated sooking time.
3. Meanwhile make the glaze: mix the jamwith the root ginger and heat in a microwave or saucepan for 1 -2 minutes until melted.
4. Remove joint from pan, drain and carefully strip off the rind and score the fat into diamonds.
5. Place on a rack in a roasting tin adn bake for the remaining half of the calculated cooking time.
6. Fifteen minutes before the end of the cooking time, sponn the glaze over the gammon joint and continue cooking.
7. Serve the gammon hot or cold with new potatoes and seasonal vegetables.

**Serves 6 people.**

**Cooking time: allow 20 minutes per 450g / ½kg (1lb) plus 20 minutes**

**Temperature: Gas Mark 4 - 5, 180°C, 350°F**

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