

Glazed Cider Ham

Ingredients:

For the Ham:

- 1 Gammon Joint (2-3 Kgs)
- 1 bottle of cider (Stowford Press)

Honey Glaze:

- 50g (2oz) Demerara sugar
- 25ml Madeira

- 12ml Sherry vinegar
- 65g Honey

Mustard Glaze

- 50g (2oz) Demerara sugar
- ½ tbsp. dry mustard



Method:

1. Soak the gammon in a large pan for at least 12 hours prior to cooking. Change the water at least twice during the soaking time.
2. Drain the soaking water, re-fill the pan and drain immediately.
3. Pour in the cider and then fill with cold water to just cover the gammon.
4. Bring the liquid to the boil, skimming any scum from the top using a large metal spoon.
5. Once boiling turn the heat down until only just simmering then cover and leave to simmer gently for approx. 1 hour per kilo of gammon (3 hours for a 3kg ham).
6. Once the ham has finished boiling, preheat the oven to 190°C/170°C Fan/Gas 5.
7. Lift the ham onto a board, snip the string and cut away the skin leaving an even layer of fat. Lightly score the fat all over in a diamond patten taking care not to cut into the meat.

Honey Glaze:

8. About 45 minutes before completion make the glaze by placing all the ingredients into a pan and stir on a low heat until boiling.
9. Lower the heat and simmer for 3-4 minutes, until you have a dark, glossy syrup. Do not leave it unattended as it can easily boil over.
10. Put the ham into a roasting tin and pour half of the glaze over the scored surface. Roast for 15 minutes.
11. Pour on the rest of the glaze and return to the oven for another 25-35 minutes until the ham is golden brown, basting with the pan juices frequently. It also helps to turn the pan as you baste to ensure that the joint colours evenly.

Mustard Glaze:

12. Mix together the sugar and mustard. Pat the mixture onto the fat surface, put the joint in a meat tin and cover the lean meat with foil.
13. Brown the joint in the oven for about 15 minutes. Brush with a little melted butter during browning to give a rich golden colour.
14. Remove from the oven and leave to rest for 15 minutes before carving.