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If you haven't cooked a gammon before (or it's been a long time!), then head over to our great guide: [How to cook gammon like a pro](#) to get started.

### 1. [Rum, pineapple and star anise gammon](#)



A classic gammon recipe with cloves, star anise and bay leaves wrapped up in a glistening sticky glaze.

[Get the recipe for rum, pineapple and star anise gammon here.](#)

### 2. [Five-spice and plum-glazed gammon](#)



This gammon recipe uses the best of summer fruit. The plums bring sweetness, a little acidity and lots of ruby-red jewel colours. Stud with cloves for a traditional look.

[Get the recipe for five-spice and plum-glazed gammon here.](#)

[3. Honey-glazed gammon with pineapple salsa](#)



This traditional-style gammon is freshened up with a summery pineapple and mint salsa. This combination is great if you enjoy serving gammon at room temperature.

[Get the recipe for honey-glazed gammon with pineapple salsa here.](#)

[4. Gingerbeer gammon with sriracha-honey glaze](#)



We're bringing a spicy kick to your Christmas roast with lots of ginger, garlic and chilli. Plus there's sriracha sauce in the honey glaze - use a little more if you like it hot!

[Get the recipe for gingerbeer gammon with sriracha-honey glaze here.](#)

[5. Gammon with Cape ruby port glaze](#)



Sweet Cape ruby port is the base for this glaze, adding richness and just a hint of red-berry flavour. It's delicious!

[Get the recipe for gammon with Cape ruby port glaze here.](#)