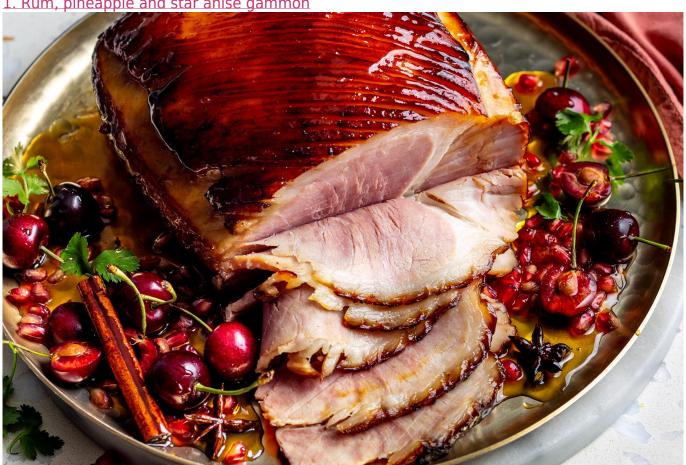
Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email

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.

 ${\bf 3.\ Honey-glazed\ gammon\ with\ pineapple\ salsa}$ 



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.