

About 4 hours

Serves 10-12

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Ingredients:

Gammon:

- 2kg uncooked boneless gammon
- 2 whole cloves + extra for studding
- 10 peppercorns
- 2 bay leaves
- 2 carrots, roughly chopped
- 3 stalks celery, sliced
- 2 onions, quartered

Glaze:

- ½ cup (125ml) Cape Ruby port
- ⅓ cup (80ml) dark brown sugar
- ¼ cup (60ml) white wine vinegar

Method

1. Place gammon ingredients together in a large pot and cover with enough cold water to submerge the gammon.
2. Bring to a simmer and cook for about 1 hour 40 minutes, or until tender and cooked through. (For smaller gammons, boil gammon 20-25 minutes per 500g.)
3. Remove from heat and cool in cooking liquid.
4. Remove gammon from liquid and place in a roasting tray.
5. Using a sharp knife, carefully peel skin off gammon, leaving a layer of fat on the surface of the meat. Score the fat in a diamond pattern.
6. Stud cloves into the centre of each diamond.
7. Heat glaze ingredients together in a small saucepan over a medium heat. Reduce by

half.

8. Preheat oven to 200°C.
9. Brush gammon with glaze and roast for 20-30 minutes, basting with more glaze from time to time until golden and caramelised.
10. Slice and serve.

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