

More than 1 hour

Serves 6-8

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Ingredients

- 1 (about 2kg) boneless PnP beechwood-smoked gammon
- 2 bottles (2L) ginger beer or ginger ale
- 3 cups (750ml) water
- 1 onion, quartered
- 2 fresh bay leaves
- 2 bulbs garlic, halved

Glaze:

- ¼-½ cup (60ml-125ml) whisky (or sparkling grape juice)
- 1 cup (250ml) orange juice
- ¼ cup (60ml) apricot jam
- 2 Tbsp (30ml) maple syrup or brown sugar
- Juice (30ml) and grated peel of 1 lime (or of ½ lemon)

Method

1. Place gammon in a large pot with ginger beer or ale, water and aromatics, ensuring gammon is submerged in liquid.
2. Simmer over medium heat for 80 minutes (or 20 minutes for every 500g).
3. Discard cooking liquid, reserving the garlic.
4. Cool gammon for about 20 minutes, then remove netting.
5. Remove the dark red-brown skin covering the fat by gently pulling upwards. Discard once removed. ([Click here for the full step-by-step guide.](#))
6. Score fat with a sharp knife in a crisscross pattern, taking care not to cut all the way through into the meat.
7. Combine glaze ingredients in a pot over high heat, adding the flesh of reserved garlic.

8. Boil for about 5 minutes, then reduce heat and simmer for another 8-10 minutes until glaze is sticky.
9. Place gammon on a baking tray lined with baking paper and brush with half of the glaze.
10. Roast gammon at 200°C for 20-25 minutes, basting every 5-8 minutes until golden.
11. Serve on a platter with leftover glaze and sides of your choice.

COOK'S NOTE:

Gammon can be boiled 1-2 days before. Bring to room temperature, glaze and roast just

GOOD IDEA

- Netting on gammon keeps its shape intact, so only remove it after cooking, while still warm.
- Simmer gammon for 20 minutes for every 500g.
- Rest meat for 15-20 minutes before carving.

before serving.

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