

About 4 hours

Serves 6-8

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Ingredients:

- 8 cups (2L) gingerbeer
- 5cm knob fresh ginger, sliced
- 1 onion, quartered
- 3 cloves garlic, sliced
- 2 stalks celery, sliced
- 6 peppercorns
- 1 (about 1.5kg) uncooked smoked gammon
- ⅓ cup (80ml) sriracha
- ¼ cup (60ml) honey
- 1 Tbsp (15ml) olive oil

Method

1. Place gingerbeer, ginger, onion, garlic, celery, peppercorns and gammon in a large pot. Cover with water or weak chicken stock.
2. Bring to the boil, cover and simmer for 60-75 minutes.
3. Remove pot from heat and wrap tightly in newspaper and a blanket, covering completely.
4. Allow gammon to cool in cooking liquid overnight.
5. Preheat oven to 200°C.
6. Peel skin off gammon and score the fat in a diamond pattern.
7. Mix sriracha, honey and olive oil in a bowl.
8. Place gammon in a roasting pan, season and brush well with glaze.
9. Roast for 10 minutes to brown. (Grill for extra browning, if you like.)
10. Serve.

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