

More than 1 hour

Serves 8-10

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Ingredients:

- 1 (1.3kg) PnP beechwood smoked boneless gammon
- 2 bottles (2L) ginger ale
- 6 cups (1.5L) water
- 3 bay leaves
- 6 black peppercorns
- 1 pineapple, peeled and cut into wedges
- ½ red onion, finely sliced

Glaze:

- 1 cup (250ml) pineapple juice
- 1 cup (250ml) ginger ale
- 1 cup (250ml) brown sugar

Method

#### **COOK'S NOTE**

To finish in the oven: Roast at 180°C for 20-25 minutes until fat is golden.

1. Place gammon in a pot with ginger ale, water and spices.
2. Add more water if gammon isn't completely submerged.
3. Bring to the boil then reduce to a simmer. (Place a plate or something heavy on gammon to keep it submerged if necessary.)

4. Simmer for 20-25 minutes per 500g.
5. Drain and cool until it's easy to handle, but don't let it get cold.
6. Pat dry and remove netting, then gently remove skin.
7. Score fat using a sharp knife, taking care not to cut too deep. Set aside.
8. Combine glaze ingredients in a saucepan and bring to the boil.
9. Lower heat and simmer glaze for 8-10 minutes to reduce by one third.
10. Prepare kettle braai with medium-hot coals - you should be able to keep your palm just above the grid for 8-9 seconds (any hotter and the gammon fat will burn without crisping up completely.)
11. Braai gammon, fat-side-down, for 15-20 minutes, basting and turning regularly to ensure all sides are golden.
12. Use tongs to hold gammon while braaiing the edges. (You can put the lid on your braai in between turns to ensure heat reaches all sides of the meat.)
13. Place pineapple wedges around gammon and braai until slightly charred, 5-7 minutes, then slice into chunks.
14. Serve gammon on a platter with pineapple and red onion scattered around it, and sides of your choice.

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