



TRADITIONAL CHRISTMAS GAMMON

MADE WITH PREMIUM QUALITY MEAT FROM THE GROUNDS
MEAT & DELI

INGREDIENTS:

- SMOKED BONELESS GAMMON
- QUARTERED RED ONION
- SLICED CARROTS
- BAY LEAVES
- FRESH THYME
- WATER
- CLOVES (FOR STUDDING)
- GLAZE
- MUSTARD (FOR SERVING)



INSTRUCTIONS:

1. PLACE THE GAMMON INTO A LARGE POT AND FILL WITH ENOUGH WATER TO JUST COVER IT.
2. ADD THE ONIONS, CARROTS, BAY LEAVES, AND THYME.
3. COVER THE POT WITH A LID AND BRING TO A BOIL, THEN REDUCE TO A SIMMER.
4. SIMMER FOR 40 MINUTES PER KG, OR UNTIL THE INTERNAL TEMPERATURE REACHES 65°C.
5. REMOVE THE GAMMON FROM THE LIQUID AND LET IT REST FOR A FEW MINUTES.
6. CUT OFF THE NETTING AND CAREFULLY REMOVE IT.
7. GENTLY SLIDE YOUR FINGERS BENEATH THE TOP LAYER OF THE SKIN TO REMOVE IT, KEEPING THE FAT LAYER INTACT.
8. LIGHTLY SCORE THE FAT IN A DIAMOND PATTERN.
9. STUD THE GAMMON WITH WHOLE CLOVES FOR A FESTIVE TOUCH.
10. GENEROUSLY DRIZZLE WITH A GLAZE OF YOUR CHOICE.
11. PLACE THE GAMMON UNDER A HOT GRILL FOR A FEW MINUTES UNTIL THE GLAZE CAMELIZES.
12. BASTE AND TURN THE GAMMON OCCASIONALLY TO AVOID BURNING.
13. ONCE EVENLY CAMELIZED, REMOVE FROM THE GRILL AND PLATE UP.
14. SERVE WITH DIJON MUSTARD.

NOTE: SERVE WITH DIJON MUSTARD!

THE GROUNDS MEAT & DELI - TRADITION TASTES BETTER

