

Coca-Cola Flavoured Gammon

Preparation time – 10 – 15 minutes

Cooking time – roughly 3 hours

Serves – 6-8 people

Ingredients

- 2kg unsmoked boneless Snoutwood gammon joint
- 2 litres of coca-cola
- 1 onion (roughly chopped)
- 2 tbsp red wine vinegar
- 150ml maple syrup
- 1 pinch of five spice
- 2 tbsp wholegrain mustard

Method

- Clean all work surfaces
- Place the gammon joint into a large pan. Cover with coca-cola and add the roughly chopped onion
- Bring the pan to the boil then turn down to simmer for around 2.5 hours, topping up with boiling water if necessary to keep the gammon joint fully covered.
- After the simmering process, pour liquid away and let the gammon cool whilst you heat oven to 190 degrees, gas mark 5.
- Lift the gammon joint out of the pan and place into a large roasting tin/tray ready for the oven
- Score the rind with a criss cross cut using a sharp knife
- Add whatever onion you have left to the roasting tin/tray that you have placed the gammon joint into
- Mix the syrup, mustard, vinegar and spices and stir. Pour half of your mixture over the top of the rind of the gammon joint.
- Add the joint to the oven for 15 minutes then pour the remaining glaze mixture over the top of the rind.
- Cook for a further 30 minutes.
- Remove the joint from the oven, and leave to rest for 10 minutes.
- Serve hot or cold the following day on some lovely toasted fresh bread rolls.
- Enjoy!