



Christmas root beer glazed ham

Festive time Cheers! with friends and family

Serves: 6

Prepare: 10 Minutes

Cook: 2 Hours 40 Minutes

Difficulty: easy

Ingredients

- 2.5kg [organic smoked gammon](#)
- 1 small onion, studded with cloves

For The Glaze

- 300ml root beer (This is an American ingredient but is available in UK supermarkets, alternatively use Dandelion and Burdock)
- tabasco sauce, three generous dashes
- ½ tsp ground cloves
- 2 tsp mustard Powder
- 6 tbsp Brown sugar

Method

1. For this recipe, we have selected a 2.5kg gammon but adjust cooking times according to the exact weight of gammon you use. We suggest 40 minutes per kilo. Add the organic smoked gammon to a large pan of water, bring to a simmer and skim any impurities from the surface. To the pan add the studded onion and leave to simmer for the required cooking time. For this 2.5kg gammon, it will take 1 hour and 40 minutes
2. Meanwhile, start to make your root beer glaze. To a pan, add the glaze ingredients and gently simmer until the glaze has thickened to a syrupy consistency
3. Heat the oven to 180°C/fan, 160°C/gas mark 4. When the gammon is cooled, let it rest until cool enough to handle, remove the skin leaving a layer of fat. With a sharp knife score the fat, making sure you don't cut into the flesh. Sit the cooled ham on a rack in a roasting tin and brush with the glaze
4. Bake in the oven for 40-45 minutes, brush the gammon with the glaze as it bakes. When the gammon is a dark golden brown remove it from the oven and enjoy!