



# THE COATES' GLAZED HAM

## COATES' GLAZED HAM RECIPE: PERFECT FOR PARTIES AND SPECIAL OCCASIONS

Serves 8 – 10

- 2.7kg (6lb) boneless un smoked Packington free range gammon joint (available all year home cured)
  - 2 sticks celery, peeled and roughly chopped
  - 1 large carrot, peeled and roughly chopped
    - 1 onion , roughly chopped
    - 6 peppercorns
    - 500ml Cider
    - 2 tbsp Dijon mustard
  - 2 tbsp soft brown muscavado sugar
  - 4 tbsp Thin cut orange marmalade
    - 2 tbsp honey
    - 1 jar cloves

1. Pre heat the oven to 200°C/180°C Fan/Gas mark 6.

2. Place the gammon joint in a large stockpot or saucepan and pour over enough water to cover. Add the celery, carrot, onion and peppercorns and bring to the boil over a moderate heat. Skim surface if needed. Turn down the heat and simmer for 90 minutes. Take pan off the heat and allow to cool for about an hour then drain.

3. Cut the rind off the gammon with a sharp knife.

Score the fat into a diamond pattern then place into a strong roasting tin.

4. Pour the cider over the gammon and into the base of the tin. Mix together the mustard , sugar marmalade and honey in a separate bowl, they will form a sticky paste. Spread this paste over the scored fat, and then stud each diamond point with a clove.

5. Put the gammon into the oven and cook for approx 30 – 40 minutes, baste with pan juices 2 or 3 times, until the fat is crisp and golden.

Leave to stand for at least 10 minutes before carving or leave to cool completely and serve cold.

6. The juices that are left make a lovely sauce to pour over.