

SMOKED BONELESS GAMMON



By Food lovers recipes

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Made up liquid using 2 chicken stock cubes, added a tin (440 ml) of Windhoek draught beer and added water to fill the pot. Simmered for about 1 1/2 hours, let cool. I did not have jam, so used 1 1/2 level teaspoons of hot English mustard, all I had, and about an equal amount of honey mixed together.

Rubbed in and then spread sugar and put onto a non-stick pan which is no longer non-stick, and into the oven at about 220 °C.

Kept an eagle eye on it until the sugar turned brown, let cool in the oven.

Foto: Neville Meyer.