

Brandy and Coke Glazed Gammon

Servings: 6-8

Prep Time: 10min

Cook Time: 2hr30min



Ingredients

- 1 gammon joint (large, about 2kg, mine was deboned)
- 1 onion (halved)
- 10 whole cloves (+ extra for finishing)
- 2 liters coca-cola
- 3/4 cup soft brown sugar (tightly packed)
- 2 tablespoons brandy
- 2 tablespoons cider vinegar
- 2 teaspoons wholegrain mustard
- 1 pinch ground cloves (optional)

Directions

1. Place your gammon in a large stock pot, add the onion, whole cloves and Coca-Cola. Bring to a simmer, loosely cover with a lid and leave to cook for at least 30 minutes (40 minutes if bone-in) per 500g, or a little more if you have time. To give you an idea, mine was 2.5kg and I let it cook for 3 hours and it was perfect.
2. Once the gammon is cooked, use two forks to lift it out of the cooking liquid and into an ovenproof dish. Pre-heat the oven to 200C.
3. While the gammon is cooling, make the glaze. Heat all the ingredients together in a small saucepan until the sugar has completely dissolved (add more sugar if the glaze is too watery or a little water if too thick). Do not boil as it will turn to hard caramel!
4. When the gammon is cool enough to handle, carefully peel the skin off. Lift a corner and tug gently – you will see it comes off surprisingly easily. Score the fat to create a diamond pattern – the pattern is a matter of personal choice, but the scoring helps the glaze to stay on the fat instead of just sliding off. Press a clove into the centre of each diamond, baste the fat liberally with the glaze and return the gammon to the oven, uncovered. Baste frequently until the glazed fat has browned nicely (it should take about 15 mins).
5. Carve and serve immediately, or allow to cool and store in the fridge to serve chilled the next day.

