

Traditional Christmas gammon

It is that time of the year again – time for a traditional Christmas gammon feast. Over the years I've tried a number of recipes. Back in 2009 I made one by cooking the gammon in Coke, another year with a Chinese five-spice mix for an oriental flavour, a South African version with Castle lager, one with a mustard glaze and another with marmalade. Suffice to say, I've tried them all.



Christmas Gammon in Castle Lager Beer



Christmas Gammon in Coke



Traditional gammon with pineapple and cranberry glaze
Yet, the one that never fails to satisfy is the traditional Christmas gammon topped with pineapple and a cranberry glaze. It's tried and tested and even through the presentation may come straight from an 80's Christmas table, we know it works. The only challenge is that the crispy glazed pineapple rings also become a very hot commodity at the Christmas table. So if you do not spark and get yourself a piece, someone will be sure to have grabbed it already – evidenced by the picture below. ;-(



Traditional Christmas Gammon dinner with all the trimmings

I was also quite surprised that we never uploaded any of our gammon recipes to Sustenance before – an obvious oversight, since gammon is a firm favourite in the house.

Just one thing to remember, if you use a smoked gammon then pre-cooking it in a vegetable broth/bath is not necessary in my opinion. Slow roasting on a 160/180 oven should do the trick. Otherwise you can prepare a bath by placing the gammon in a pot with enough fresh water to half cover the joint. Add some peppercorns, parsley stalks, an onion, a carrot and a bay leaf. Heat up to just about to boiling point and then set to a slow simmer. You don't want to boil the gammon. Then just finish it off under the grill to glaze and crisp up.

I therefore present to you the recipe for a traditional Christmas gammon topped with pineapple and a cranberry glaze.

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Let me know what flavour profile you like for your Christmas

gammon dish.