

The Gluten Free Blogger's Ginger Beer & Cranberry Glazed Gammon

- ~ 1kg piece of Cornish Farmhouse Bacon Company Gammon Joint
- ~ 320ml Luscombe Cool Ginger Beer
- ~ Water to top up the pan
- ~ 1 jar Otter Vale Cranberry & Red Onion Relish



To serve

- ~Cornish Jack cheese
- ~Jacket potatoes
- ~Salad

1. Place the gammon joint in a large pan. Pour the ginger beer over the top and top-up with water until the ham is completely cover.
2. Bring to the boil on a high heat and then turn the heat right down and cover. Gently simmer the gammon for 1 hour 30 mins (approx. 30 mins per 450g of meat).
3. Once the time is up, remove the gammon from the pan and discard the liquid. Leave to cool in a roasting tin while you preheat the oven to 150°C.
4. Cut the skin from the gammon joint and score the fat with a knife with criss-crosses.
5. Pour half of the cranberry and red onion relish over the ham, covering the fat. Place in the centre of the oven for 20-30 minutes.
6. Remove from the oven, leave to rest for 10 minutes. Slice and enjoy hot or cook a couple of days before and serve as cold cuts.

Sarah is a gluten free food and lifestyle blogger from North Devon. For more of Sarah's gluten free recipes, visit www.theglutenfreeblogger.com.