



# ham with Ginger glaze

## Ingredients

- 1 onion, thickly sliced
- 10 cloves, plus extra for studding
- 1 medium gammon joint (about 1.3kg)
- 1.5 litre bottle ginger beer
- 3 tbsp English mustard
- 3 tbsp ginger preserve

## Instructions

### Step 1:

Place the sliced onion and 10 cloves at the bottom of the slow cooker. Nestle the gammon joint on top, then pour over the ginger beer. Cover and cook on LOW for 7 hours, until the gammon is tender but still holds its shape. At this point, you can let the gammon cool and refrigerate it if you prefer to glaze and finish it later.

### Step 2:

Preheat your oven to 200°C (180°C fan/gas mark 6). Carefully remove the skin from the gammon, leaving a thin layer of fat intact. Score the fat in a diamond pattern with a sharp knife, taking care not to cut into the meat. Press a clove into the center of each diamond.

### Step 3:

Combine the English mustard and ginger preserve in a bowl. Brush or spoon this glaze generously over the gammon. Bake for 20 minutes until the glaze is golden, sticky, and bubbling. If you're roasting the gammon from cold, add an extra 20 minutes to the cooking time.