



CHOOSE GAMMON THIS CHRISTMAS FOR A TASTY TWIST ON YOUR FESTIVE MENU

This Christmas time, if you want something capable of exciting even the most jaded taste buds, look no further than a Quality Standard Gammon joint. Available in a range of delicious cures, smokes and glazes, a premium gammon joint not only makes a fantastic centrepiece when served hot any time over the Christmas holidays, it is also delicious served cold for more casual family meals – if you have any leftover that is!

Celebrating the best that gammon has to offer, celebrity chef Lesley Waters has teamed up with *Love Bacon* and has created some festive-inspired recipes, showing how versatile a good gammon joint can be. “I love Gammon for its flavour and



versatility” says Lesley Waters, “You can boil it, roast it in a delicious glaze and eat it hot or cold. Leftover gammon is great pan fried with butter, cabbage and spuds for a tasty bubble and squeak. It is also perfect in pies and open tarts, ideal as a fab filling for a cheese and mustard toastie, or just simply enjoyed as a cold cut with a selection of mustards and chutneys. For me Christmas just would not be the same without this great family favourite”.

Lesley’s **Szechuan Roast Gammon** recipe uses Honey, Wholegrain mustard, Orange juice and crushed Szechuan peppercorns to flavour the joint and produce a delicious outer crust. Coupled with pear and port chutney the roast tastes tangy, sweet and succulent, and will leave your guests wanting more! But if by any chance, there are leftovers, Lesley’s **Gammon Florentine** is a quick and easy meal to impress your family.

And when Christmas is over, remember that gammon can be used to make a range of mouth-watering dishes, from midweek family meals to special occasion dinner parties. Simply choose gammon with the Quality Standard Mark, to ensure it comes from a pig produced to some of the highest welfare standards.

For more information visit www.lovebacon.info.

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Szechuan Roast Gammon With Pear and Port Chutney

Serves 8 with leftovers

Take:

1.75kg joint of Prime Gammon
1 onion
1 carrot
2 bayleaves
12 peppercorns

For the crust

60ml (4tbsp) Szechuan (Sichuan) peppercorns, finely ground
45ml (3tbsp) runny honey
60ml (4tbsp) wholegrain mustard
Juice 1 orange
45ml (3tbsp) extra virgin olive oil



Make:

Place the gammon in a large saucepan and cover with fresh cold water. Add the vegetables, bayleaves and peppercorns. Bring to the boil slowly, cover with a lid and simmer gently for 1 hour and 45 minutes.

Allow the joint cool in the cooking liquid for 30 minutes. Pre heat the oven to gas mark 6, 200C, 400F

Remove the gammon from its cooking liquid and using a sharp knife carefully remove the skin and some of the underling fat, leaving a thin layer of fat. Cut a lattice pattern over the gammon.

In a small bowl mix together the honey, grainy mustard and orange juice. Smear the mustard and honey mixture over the gammon and scatter over the ground szechuan pepper and finally drizzle over the olive oil.

Bake the joint for about 25 - 30 minutes or until golden and caramelised. Serve hot or cold with the pear and port chutney.

PEAR & PORT CHUTNEY

Serves 6

25g (1oz) butter
450g (1lb) red onions, cut into rough wedges
1 bay leaf
50g (2oz) caster sugar
30ml (2tbsp) good quality balsamic vinegar
150ml (1/4 pint) red wine
2 large ripe dessert pears, peeled, quartered and sliced into 3
45ml (3tbsp) port

In a medium saucepan, heat the butter. Add the onions and gently fry for 10-15 minutes until softened & golden brown.

Add the bay leaf, caster sugar, balsamic vinegar, red wine and pears. Bring to the boil, cover and simmer rapidly for 10 minutes. Remove the lid and simmer gently for a further 30 minutes until reduced and syrupy and chutney like in consistency. Stir in the port for the final 2 minutes of cooking, then set to one side.

Gammon Florentine

A gratin bake with layers of gammon, spinach, garlic, nutmeg and roasted tomatoes. Finished with a rich cheesy sauce and baked in the oven until golden and bubbling.

Take:

2 cloves of garlic, crushed
25g (1oz) butter
4 beef tomatoes, sliced thickly
Good pinch of sugar
450g (1lb) cooked chopped spinach, drained well
Freshly grated nutmeg
Approx 450g (1lb) cooked cold gammon cut into rough strips
600ml (1pt) white sauce
75g (3oz) strong cheddar cheese, grated
25g (1oz) parmesan cheese grated
10ml (2tsp) English mustard
Freshly ground black pepper

25g (1oz) extra grated cheddar for sprinkling
30ml (2tbsp) dried breadcrumbs



Make:

Preheat oven to gas mark 5, 190C, 375F

In a large frying pan heat the butter and fry off the garlic for 30 seconds. Add the tomatoes and toss very briefly in the garlic butter (no more than 30 seconds) scatter over the sugar and season the tomatoes well.

Tip the seasoned tomatoes into a large shallow ovenproof gratin dish and level off. Spoon the spinach over the tomatoes and season well with nutmeg and plenty of freshly ground black pepper and top the tomatoes with the strips of gammon. In a small bowl mix together the extra grated cheese and breadcrumbs, set to one side.

Meanwhile add the cheeses to the hot white sauce and stir in the mustard, season to taste. Spoon the sauce over the gammon and sprinkle over the cheese and breadcrumb mix.

Bake in the oven for approx 20 - 25 minutes or until bubbling hot and golden brown.