



quality pork cuts
from Cookstown



lovingly
prepared by
our chefs



for recipes you
can enjoy and
try at home!



clove and honey gammon

with seasonal vegetables
and bacon and cocktail rolls

lets cook...

1. Begin to cook your Cookstown gammon joint as per instructions.
2. Mix glaze ingredients together in a small bowl.
3. Remove the joint from oven 30 minutes before end of cooking time. Remove the rind and diamond score remaining fat.
4. Place a whole clove into the centre of each diamond and pour the glaze mix over the scored area. Spread evenly with the back of a tablespoon.
5. Place glazed joint back into oven for remaining cooking time.
6. Once cooked allow to stand to 10 minutes.

time to dish up...

Place the gammon joint on a large serving plate and carve half the joint, allowing the slices to fold and fan out on the plate.

Add seasonal roasted vegetables and some Cookstown Bacon and Cocktail Rolls to the side for a real centre piece on your table.

ingredients

Cookstown Gammon Joint - size to suit number of guests

Whole cloves

honey glaze

50ml honey or marmalade

20g demerara sugar

10g mustard powder

15ml vinegar

10ml worcester sauce

1/2 tspn mixed spice

1/2 tspn ground ginger

1/2 tspn ground cinnamon

serving suggestion

Seasonal roasted vegetables

Cookstown Bacon and Cocktail Rolls

tasty

