



quality pork cuts
from Cookstown



lovingly
prepared by
our chefs



for recipes you
can enjoy and
try at home!



roast gammon joint

*glazed with a tomato
and chilli chutney*

ingredients

- 1 Cookstown gammon joint
- 1 jar of tomato and chilli chutney

let's cook...

1. Cook the gammon as per the on pack cooking instructions, loosely covered with foil.
2. Once the joint has cooked for the prescribed time, remove the foil and cut about 4 to 5 incisions into the top of the joint. Now coat the gammon with the chutney and cook for a further 15 minutes. If the chutney needs to be spooned back onto the joint do so after 5 to 10 minutes.
3. Once the joint is fully cooked and the chutney has reduced to a sticky consistency, remove from the roasting tin and spoon any remaining chutney back over the top of the joint.

time to dish up...

Allow the Gammon to rest for 15 to 30 minutes before slicing and serving.

serves 6

