

Gammon Cooked In Coke with A Spicy Honey Mustard Glaze

Gammon isn't just for Christmas although Christmas isn't complete without one. This wonderfully succulent joint of meat makes a great alternative to a roast. A definite crowd pleaser.



The recipe is for a 3kg deboned gammon.

Recipe for the gammon:

- 3kg gammon
- 4 liters of cola
- 1 onion halved
- 2 star anise
- 6 peppercorns

Place the gammon in large pot, cover with water and bring it to the boil. Discard the water and place it back in the pot and cover with the coke. Add the onion, peppercorns and star anise. Bring this to the boil and then turn it to its lowest setting and allow to simmer. You will need to simmer for 20 minutes per 500gms of meat. When it is finished, turn off the heat and allow the gammon to cool in the pot with the liquid.

Recipe for the glaze:

- 4 Tbs honey
- 1 tsp cinnamon
- 1 tsp ground ginger
- 1 Tbs soy sauce
- 1 Tbs English mustard powder (I used Dijon)
- 2 Tbs brown sugar

Mix all of the above in a small pot and heat until it comes together in a thick glaze.

Garnish:

- Cherries
- pineapple
- 1 tsp ground ginger
- 1 Tbs soy sauce

Pre heat the oven to 200 C / 180 C fan assisted. Remove the gammon when it is cooled and peel off the thick outer skin, leaving an even layer of white fat. Score the fat diagonally to create a diamond shaped pattern. Stud each diamond with a clove. Brush the glaze over the gammon and place in the oven on a tray and bake for 20 – 30 minutes, checking it regularly to ensure it doesn't burn. Baste 2 – 3 times with the left over glaze. I found that the glaze coated the gammon very evenly and thickly and didn't drip off as much as other glazes I have used in the past.

Cranberry-Glazed Turkey with Cranberry-Cornbread Stuffing



Ingredients

- 1 1/2 cups (3 sticks) unsalted butter, plus 4 tablespoons, room temperature
- 1 bottle dry white wine
- 1 fresh whole turkey (14 to 16 pounds), rinsed and patted dry
- Coarse salt and freshly ground pepper
- [Cranberry-Cornbread Stuffing](#) (click to see how you make Cranberry- Cornbread Stuffing)
- 5 red onions (about 2 pounds), peeled and quartered
- [Cranberry Glaze](#)
- [Pan Juice Gravy](#)

Directions

1. Preheat oven to 450 degrees with rack on lowest level. In a large saucepan, melt 1 1/2 cups butter; add white wine. Turn off heat, leaving mixture on top of stove to keep warm. Fold a large piece of cheesecloth into quarters; cut it into a 17-inch, four-layer square. Immerse cheesecloth in wine mixture, and set aside to soak.
2. Place turkey, breast side up, on a clean work surface. Fold wing tips under turkey. Season cavity with salt and pepper.
3. Fill large cavity loosely with 7 to 8 cups stuffing. Tie legs together loosely with kitchen twine. Stuff the turkey neck cavity, fold neck flap under, and secure with a bamboo skewer. Rub turkey with the remaining 4 tablespoons butter, and season with salt and pepper.
4. Remove cheesecloth from liquid; squeeze lightly, leaving it very damp. Spread it evenly over breast and leg area.
5. Arrange onions in a large, heavy roasting pan. Place turkey on top of onions; transfer to oven, and roast 30 minutes. Reduce oven temperature to 350 degrees. Pour a quarter of the wine mixture over cheesecloth and exposed parts of turkey; continue roasting 2 hours more, basting every 30 minutes.
6. When all the wine mixture has been used, remove the cheesecloth and discard; continue cooking until an instant-read thermometer inserted into the thickest part of the thigh (avoiding bone) registers 155 degrees. about 40 minutes more.
7. Brush the turkey with the cranberry glaze, coating completely. Roast turkey 10 to 15 minutes more. Brush turkey again to coat, and continue cooking 10 minutes more to set the glaze (the turkey should register 165 degrees).
8. Transfer turkey to a carving board; let rest about 30 minutes before carving. Reserve pan juices for preparing gravy.

Cranberry-Cornbread Stuffing

Ingredients

- 8 ounces (2 cups) pecans
- 3/4 cup (1 1/2 sticks) unsalted butter
- 3 large onions, cut into 1/4-inch dice
- 6 stalks celery, cut into 1/4-inch dice
- 1/4 cup fresh oregano leaves, chopped
- [Skillet Cornbread](#) (click to see how you can make cornbread)
- 1 loaf day-old white bread, crust on, cut into 1-inch cubes (10 heaping cups)
- 3 large eggs, lightly beaten
- 2 cups dried cranberries
- 1 cup coarsely chopped fresh flat-leaf parsley (1 large bunch)
- 1 tablespoon coarse salt
- 1 tablespoon freshly ground black pepper
- 1/2 teaspoon cayenne pepper

- 1 1/2 teaspoon Bell's™s Seasoning
- 1 quart chicken stock, preferably homemade, or low-sodium canned chicken broth

Directions

1. Preheat the oven to 350 degrees. Spread pecans in a single layer on a rimmed baking sheet; toast in oven until golden and fragrant, 8 to 12 minutes, tossing occasionally. Let cool, then roughly chop; set aside.
2. Melt butter in a large skillet. Add onions and celery; cook over medium heat, stirring occasionally, until onions are translucent, about 10 minutes. Add oregano; stir to combine.
3. Transfer onion mixture to a large bowl. Add pecans, cornbread, bread cubes, eggs, cranberries, parsley, salt, black pepper, cayenne, Seasoning, and stock, mix to combine. Cook stuffing in a turkey or baking dish. If using a baking dish, generously coat dish with butter, fill with stuffing, and dot stuffing with additional butter. Cover with parchment paper-lined aluminum foil, and bake at 375 degrees for 35 minutes. Remove foil, and bake an additional 20 minutes.

Skillet Cornbread

Ingredients

- 2 tablespoons solid vegetable shortening
- 2 cups all-purpose flour
- 2 cups yellow cornmeal
- 2 tablespoons sugar
- 1 tablespoon plus 1 teaspoon baking powder
- 1 1/2 teaspoons salt
- 2 cups milk
- 4 large eggs

Directions

1. Preheat oven to 425 degrees with rack in center. Place shortening in a 9-to-10-inch cast-iron or other ovenproof skillet, and transfer to oven to heat.
2. In a medium bowl, whisk together flour, cornmeal, sugar, baking powder, and salt; set aside. In another bowl, whisk together milk and eggs. Pour milk mixture into flour mixture; stir just until combined. Do not overmix; batter should be lumpy.
3. Carefully slide out oven rack. Pour batter into hot skillet. Cook until cornbread is golden brown and firm to the touch, about 25 minutes. Let stand, uncovered, overnight.