

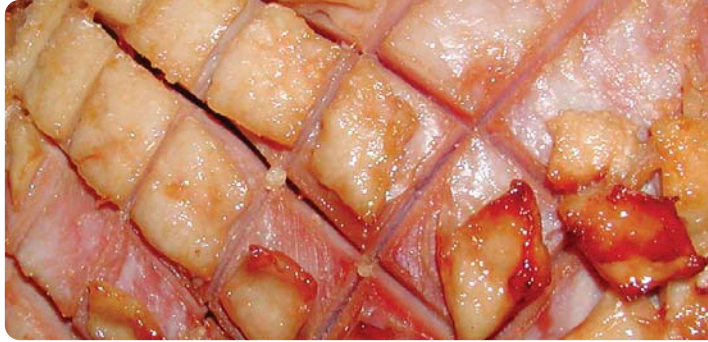
# Gammon in Strong Spiced Cider

*Made with Biddenden Monks Delight Spiced Cider, delicious hot or cold*

## Ingredients

- 1 x 2.5-3kg (5-6lb)
  - Gammon joint (pre-soaked in cold water for 24 hours)
  - 600ml of Biddenden Monks Delight Spiced Cider
  - 1 chopped onion
  - 6 allspice berries
  - 4 cloves
  - 2 bay leaves
  - 1 tsp of OXO reduced salt
  - Vegetable stock granules
- Basting mixture
- 1 tsp of mixed spice
  - 2 tbsps of Demerara sugar
  - Squeeze of honey
  - 1 tsp of mustard
  - 1 cup of Biddenden Monks Delight Spiced Cider

*Serves 8-12*



## Method

1. Place joint and all of the above except the basting mix into a large pan and bring to the boil, then simmer for approx 1 hour.
2. Remove the joint, place in a roasting pan, remove the skin leaving the fat on the joint and make a diamond pattern in the fat. Stud with cloves and baste with the basting mixture.
3. Roast at 200°C for 10 minutes per ½ kg or 1lb, basting every 20 minutes. If it colours very quickly, cover with foil to prevent burning

*Submitted by Biddenden Vineyards*

