

## **Boiled Ham Shanks in Cider and Cloves**

### **What you need (makes 4)**

2 ham knuckles  
400ml cider  
1 onion peeled and chopped into 4  
2 bay leaves  
1 dessertspoon of muscovado sugar  
About 8 peppercorns  
12 cloves

### **The Day Before:**

Remove the outside skin from the ham leaving the majority of fat in place, cover in water in a large pan and soak overnight to help remove some of the salt.

### **What you do**

1. Discard the water, wash the shanks and return to the pan, pour over the cider and top up with cold water to just cover the meat.
2. Add the onion, bay leaves, sugar and peppercorns, bring to the boil and simmer for about two hours until cooked, every so often top up with a little water to keep the meat covered.
3. When cooked remove the shanks and continue to lightly boil the liquid until only a little of the liquid remains, about a mug full.
4. Meanwhile, with the point of sharp knife criss-cross the fat of ham, push in the cloves and finely brush over the cider liquid.
5. Roast in a hot oven about 200 degrees centigrade, Gas mark 7 for 20 minutes or until golden brown, brushing any remaining cider over from time to time.