



**Taste
Causeway**

Northern Ireland

Taste Causeway Recipes have been designed by our very own celebrity Chef Paula Mc Intyre to showcase our unrivalled food and drink produce.

**Taste
Unrivalled**

Paula Mc Intyre

Seaview Farm Gammon with Bushmills whiskey, smoked pepper and honey glaze

1 x 2kg gammon
1 onion, peeled and quartered
2 sticks celery, chopped
Few sprigs of thyme

Place the gammon in a pot and set oven to 180oc. Add the onion, celery, thyme and cover with water. Cover with a lid or foil and place in oven. Cook until tender – about 2 and a half hours.

Allow to rest for 20 minutes and remove skin. Score the fat.

50g soft brown sugar
25ml Bushmills whiskey
50ml honey
1 tablespoon vinegar
2 teaspoons North Coast Smokehouse smoked black pepper

Boil together to a thick syrup. Take the ham from the stock and place on a roasting tin. Spoon half the glaze over the ham and cook for about 20 minutes. Add the rest of the glaze and cook for another 10 minutes.