

CHEESE AND APPLE TOPPED GAMMON

2 gammon steaks
melted butter
1 crisp large eating apple
75g. Cheddar cheese thinly sliced

Method

1. Rind the gammon and snip the fat inwards at intervals to help prevent the gammon from curling up.
2. Place the steaks on a foil lined grill pan.
3. Brush with butter and grill for 4 minutes, turning halfway through the cooking time.
4. Wipe and core the apple (do not peel). Slice thinly, and arrange over the gammon. Brush with butter and grill for 2 or 3 minutes.
5. Lay the cheese slices over the apples and return to the grill for a further minute.
6. Serve with new potatoes and Lyonnaise peas.

LYONNAISE PEAS

Small knob of butter and a dash of oil.
1 small onion skinned and finely sliced.
150g. frozen peas

Method

1. Melt the butter with the oil in a pan and add the onion. Cook over gentle heat for 3 minutes.
2. Meanwhile cook the peas for 3 minutes in boiling water.
3. Drain the peas and mix with the onion.