

薩默塞特西打汁火腿

Somerset Cider – Glazed Ham (for 10 People)

Ingredients:

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| 5 lb | Pork Shoulder |
| 3 L | Water |
| 240 g | Salt |
| 750 ml | Apple Cider |
| 1 | Large Onion |
| 10 | Cloves |
| 3 | Bay Leaves |
| 10 | Peppercorns |
| 1 bunch | Parsley |
| 3 tbsp | Brown Sugar |

Instructions:

- 1) Mix salt into water and soak the pork shoulder into the salt water for 2 to 3 days.
- 2) Take out the pork from the salt water and put it into a big pot. Add onion, cloves, bay leaves, peppercorns, and parsley into the pot.
- 3) Add 650 ml of the apple cider and enough water just to cover the pork shoulder. Heat until simmering and then carefully skim off the scum that rises to the surface using a large spoon. Simmer for 1 hour and 40 minutes.
- 4) Heat the brown sugar and remaining apple cider in a pan and cook until sticky.
- 5) Lift the ham out from the pot and place the ham in a roasting pan. Carefully spoon over the glaze and roast at 375°F for 20 to 25 minutes or until brown.