

Smoked Gammon Steak with Jerk Butter



Smoked gammon steak, grilled to perfection.

Topped with lashings of spicy jerk infused butter. A succulent taste sensation. Serves 2.

Ingredients

2 Smoked Gammon Steaks

Jerk Butter (Makes 20 portions)

2 thumb-sized pieces Ginger
250g pack Unsalted butter, softened
2 tbsp roughly chopped Thyme Leaves
1/2 tsp Ground Allspice
1/2 tsp Freshly Ground Nutmeg
3 crushed Garlic Cloves
3 finely chopped Spring Onions
1-2 finely chopped Scotch Bonnet Chilli

METHOD

To make the butter, finely grate the ginger and squeeze out the excess juice. Put the flesh in a bowl with all the other butter ingredients, plus 1/2 tsp ground black pepper and 1 tsp salt and mix well until even. Roll into a sausage shape, wrap in cling film and chill until firm. Slice into rounds to serve.



Smoked Gammon Steak with Jerk Butter cont.

Place the gammon steak under a pre-heated medium grill and cook for approximately 5 minutes each side until thoroughly cooked throughout.

Top each steak with a slice of jerk flavoured butter and return under the grill for a further 1-2 minutes until it has thoroughly melted.

Serve with sweet potato fries, chargrilled peppers and pineapple.