We don?t usually have Gammon / Ham as a whole joint is too much for us. But it?s Christmas and they were on offer! We had some with our Christmas Day buffet, this was Boxing days dinner and there?s loads left to make a massive Ham and Mushroom Pie with tomorrow.

I?m pretty sure nobody need a recipe for boiling Ham. We soaked it in a pan of water to get some of the Salt out overnight. Then popped it in the slow cooker for 5 hours.

Served with hand cut chips, Piccalilli, home made Coleslaw it was a tasty and simple dinner.