

# Unsmoked Gammon Steak with West Country Cheddar & Caramelised Onion Butter



*A simply delicious unsmoked gammon steak.*

Grilled for succulence and topped with a sweet caramelised red onion and tangy cheddar butter. A real delight. Serves 2.

## Ingredients

2 Unsmoked Gammon Steaks

## West Country Cheddar & Caramelised Red Onion Butter (Makes 20 portions)

250g pack Unsalted butter, softened

60g finely chopped Red Onion

2tbsp Balsamic Vinegar

60g finely grated West Country Cheddar Cheese

Salt & Pepper

## METHOD

To make the butter, fry the red onion in a little butter and then add the balsamic vinegar and reduce. Put in a bowl and add the grated cheese and remaining butter. Season with 1/2 tsp ground black pepper and 1/2 tsp salt and mix well until even. Roll into a sausage shape, wrap in cling and chill until firm. Slice into rounds before serving.



# **Unsmoked Gammon Steak with West Country Cheddar & Caramelised Onion 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 butter and return under the grill for a further 1-2 minutes until it has thoroughly melted.

Serve with roast new potatoes, Tenderstem broccoli and seasonal fruit chutney.