

# IN THE PINK

A favourite in warmer months, ham is a simple and tasty ingredient, ideal for a variety of supper dishes

## Ham hock hash

Serves 4

- 500g cooked ham joint, chopped into rough cubes
- 600g Charlotte potatoes, thickly sliced
- 1 tbsp plain flour
- black pepper
- 15g butter
- 1 garlic clove, roughly chopped
- 6 spring onions, sliced
- juice of 1 lemon
- chives to garnish
- fruit chutney, to serve

Place the potatoes in a large pan of cold water and bring to the boil. Simmer for 10 mins, then drain and refresh in cold water. Roughly crush the potatoes together with the back of a spoon. Add the flour and season with pepper, then mix thoroughly. Heat a large frying pan and add the butter. When the butter has melted, add the ham and garlic, and fry for 5 mins, until starting to brown. Add the onions and fry for a further 3 mins. Stir in the potato mixture and the lemon juice. Fry for 2 mins until golden, then sprinkle over the chives. Serve with chutney.

