Turkey ham pieces with Cajun spices and oranges

10 persons



Ingrediënten

- 5 Turkey ham pieces
- 10 potatoes
- 5 oranges
- 100 g soured cream
- Juice of half an orange
- 1 lime
- 50 g honey
- 1 soup spoon Peru spices
- 1 soup spoon mustard
- 1 bunch fresh thyme
- Pepper & salt

Bereiding

Wash the potatoes, wrap them in silver foil and place them on the BBQ under the closed lid on a medium flame at 150°C. Cooling time: ± 45 min. depending on size.

Mix the juice of half the orange, honey, Peru spices and mustard. Cook the ham for 15 min. under the lid and then rub in the marinade. Marinate the ham several times during the next 10 min. (Total baking time: 25 min. at 150°C under the lid.) Keep the ham warm.

Cut the oranges into thick slices. Place the fresh thyme onto the BBQ, put the orange slices on them and cover with thyme again. Turn the orange slices over a few times.

Cut the Turkey ham into slices and add the orange slices. Place another spoonful of soured cream onto the roasted potatoes and finish with pepper, salt and lime zest. Finish the meat with the rest of the marinade.

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