

# Potted Ham

From the kitchens at Herberston

## Ingredients:

- 2 lbs of cold boiled ham
- 1 lb of butter
- 2 tsp of mustard powder
- 1 tsp of mace
- $\frac{1}{2}$  tsp of nutmeg
- $\frac{1}{4}$  tsp of Jamaica pepper (or cayenne)

Dice the ham small, and add to it some melted butter, the mustard powder and spices. Put them in a marble mortar and beat them well together till the meat be soft and the spices mixed with it, then put into pots and cover with clarified butter to seal.