



GRILLED BAKED HAM WITH POTATOES

INGREDIENTS:

1 Sokolow zwierzyniecka ham
few sprigs rosemary
2 kg young potatoes
8 tablespoons butter
4 tablespoons olive oil
bunch thyme
salt, pepper
aluminium foil for wrapping potatoes
sour cream as addition

PREPARATION:

1. Wash potatoes and make some holes with a fork. Then, divide them into 8 servings and place each one a couple of layers of aluminium foil. Sprinkle vegetables with olive oil and season with salt and pepper. Add some butter and thyme to each serving. Wrap potatoes in foil on which laid, and grill them until soft, turning from time to time.
2. Use a narrow knife to make holes in the ham. Insert rosemary sprigs into the cuts. Put ham on a grill and grill for several minutes on each side on not very hot coals.
3. Unwrap potatoes, making bowls out of the foil. Cut the ham into slices and arrange on the potatoes. Serve with sour cream.