

Apricot Ham Steak

Serves: 4-6 Cook Time: 15 minutes





Ingredients:

- * 4 slices cooked ham (1/2 in. thick)
- * 2 Tablespoons butter or margarine, divided
- * 1/2 cup apricot preserves
- * 1 Tablespoon cider vinegar
- * 1/4 teaspoon ground ginger
- * Dash salt

Directions:

In a skillet, sauté ham slices in 1 Tablespoon of butter until lightly browned, turning once. In a saucepan, combine the preserves, vinegar, ginger, salt and remaining butter; heat through. Serve ham with the apricot sauce.

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