

Ham Steaks With Sweet And Spicy Sauce

Ingredients

- Fully Cooked Ham Steaks
- 1 cup water
- 1 1/2 cups fresh or frozen cranberries
- 1 cup apple jelly
- 1/2 cup sugar
- 2 Tbs. apple cider vinegar
- 1/4 tsp. ground cloves
- 1/4 tsp. ground cinnamon
- 2 Tbs. cornstarch
- 2 Tbs. water

Directions

1. Pan fry ham steaks or heat in oven.
2. In medium saucepan over medium heat, combine water, cranberries, sugar, jelly, vinegar and spices.
3. Cook until cranberries pop and jelly melts.
4. Combine cornstarch and 2 Tbs. of water.
5. Stir into hot sauce until mixture thickens.
6. Pour a little over the ham steaks.
7. Pass the remaining sauce separately.