



## *Ham with Caramelized Apples*

Yield: 8 Servings

### **Ingredients:**

- 4 large red apples, skin on and cored.
- ½ cup unsalted butter
- 8 Ham off the Bone slices, thick cut and quartered
- 2 onions, chopped
- 2 Tbsp cider vinegar
- 2 cups apple juice
- 5 Tbsp whole-grain mustard

### **Preparation:**

1. Preheat oven to 350°F.
2. Slice apples into 10 slices.
3. Saute ham in butter over high heat to brown and keep warm.
4. Add butter to same sauté pan and sauté apples until tender, about 5 minutes.
5. Layer ham and apple slices until you have 8 stacks.
6. Add the rest of the ingredients in the skillet and bring to a boil.
7. Simmer until reduced by half and spoon over ham and apples.

