



Mustard-Maple Ham Steaks with Cider-Madeira Sauce

Yield: 4 (four) Servings

Ingredients:

- 2 1-pound ham steaks, patted dry
- 2 1/2 cups apple cider
- 3 tablespoons pure maple syrup
- 2 tablespoons Dijon mustard
- 1/4 cup Madeira
- 1/4 cup sherry

Preparation:

1. Preheat oven to 350°F. Place ham steaks side by side in pan, overlapping slightly if necessary. Pour 1 1/2 cups apple cider over ham steaks.
2. Whisk 2 tablespoons maple syrup and mustard in small bowl to blend; spread over top of ham steaks, dividing equally. Sprinkle with pepper. Bake ham steaks 40 minutes.
3. Meanwhile, combine 1 cup apple cider, 1 tablespoon maple syrup, Madeira and Sherry in medium saucepan. Boil until reduced to 1/2 cup, about 15 minutes.
4. Spoon sauce over ham and serve.

