



# Holiday Ham

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Categories: Main Dish - Ham

Servings: 4

Start to Finish Time: 30 minutes

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Suggested Wine: Pinot Grigio

Description: Adapted from Chef Michael Symon

## Directions

Note: Adjust the recipe for cooking times and style if using the Shank Portion Smoked Ham instead of the Ham Steak

## Ingredients

1 1 1/2 lbs Ham Steak or  
a Shank Portion Smoked  
Ham

1 lg Spanish Onion, sliced  
thinly

1 c Pinot Grigio Wine

2 T All-Purpose Flour

2 T Dijon Mustard

2 T Butter

1/4 c chopped Parsley

Olive Oil

Sea Salt and fresh ground

Black Pepper

1) In a large pan over medium high heat, add about 3 tablespoons of olive oil. Carefully add the ham steak to the pan sear for about 2 minutes on each side, until golden brown.

2) Scatter the onions around the ham. Season with salt and pepper. Cook until deep golden brown.

3) Once the ham is golden, remove and deglaze the pan with white wine. Reduce by about half, then stir in the mustard. Add the butter and flour and swirl the pan to emulsify.

4) Adjust seasoning and at the last moment, off the heat, stir in the parsley. Serve the ham with steamed Sugar Snap Peas and the white wine sauce and caramelized onions.