

Baked Ham Steak with Pineapple

Our pioneer ancestors in the Hill Country knew the importance of having a good smokehouse where they could smoke hams and bacon from winter-harvested hogs, roasts from winter game, and the many sausages they would make. While smokehouses aren't necessary for survival today, we still love to smoke our own meats and sausages. Slicing a big thick steak from a smoked ham makes for a hearty supper. We've add a little spice to this one with our **Fredericksburg Farms Pineapple Guava Pepper Sauce**.

To serve 4.

¼ cup Canola oil

2 smoked ham steaks cut about ¾-inch thick

8 canned or fresh pineapple slices

1 bottle **Fredericksburg Farms Pineapple Guava Pepper Sauce**

½ cup firmly packed light brown sugar

Preheat oven to 350 degrees. Heat the canola oil in a heavy-bottomed 12-inch skillet over medium-high heat. Cook the ham steaks one at a time in the hot oil, searing them quickly just until browned on both sides. Transfer the steaks to a large baking pan; set aside. Reheat the oil in the skillet and sauté the pineapple slices on both sides until somewhat browned. Pour in the bottle of **Pineapple Guava Pepper Sauce** and continue to cook for 2-3 minutes. Place the pineapple slices on the ham steaks and pour the pan juices over the top. Scatter the brown sugar over the top and bake in preheated oven for 15 minutes, or until sugar has melted.

To serve, slice the steaks into serving portions and place a slice of the pineapple on each portion. Drizzle some of the pan drippings over each portion. Serve hot.