

Easter Ham with Pineapple Ginger Glaze and Mission Fig Port Jam



Rose Packing Company

Rose Product used: Ham

Ingredients:

Mission Fig Port Jam:

1 cup dried mission figs, stemmed
1 vanilla bean
1 cup port wine

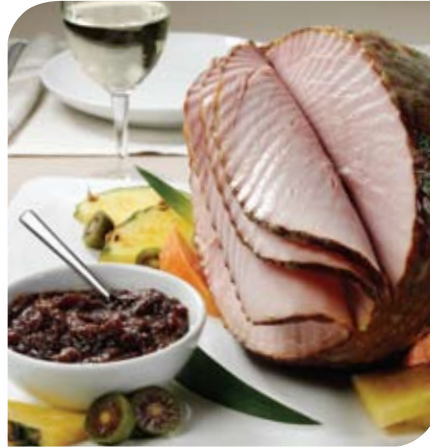
Pineapple Ginger Glaze:

2 cups pineapple juice
1 tbs minced pickled gingerroot
3 tbs chopped fresh cilantro
1 cup sugar
3 tbs cornstarch slurry (made from 1 tbs cornstarch dissolved in 2 tbs water)
32 ounces (2 pounds) spiral-cut ham slices

To Make:

To make the Mission Fig Port Jam, combine figs, vanilla bean and port wine in medium saucepan. Bring to a boil. Reduce heat to medium; simmer until liquid is reduced by half. Remove vanilla bean. Place fig mixture in food processor; blend until well puréed. Set fig jam aside until ready to serve. To make the Pineapple Ginger Glaze, combine pineapple juice, ginger, cilantro and sugar in large saucepan; bring to a boil. Reduce heat to medium-high; simmer until reduced by half. Stir in cornstarch slurry; cook and stir until thickened.

Spread the Pineapple Ginger Glaze on the outside of the ham and warm in a 325°F oven, covered, for approximately 15 minutes per pound. Serve with Mission Fig Port Jam.



Recipe by Chef Kenny J. Gilbert