

## Ham Steaks with Blackberry Glaze

Ham Steaks

1 T olive oil

1 T butter

1 cup blackberries

¼ cup sugar

½ cup water

¼ tsp cornstarch

1 tsp lemon zest

½ tsp fresh ginger, grated



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1. In a small saucepan, add berries, sugar, water, cornstarch, lemon zest and ginger. Bring to a boil, reduce heat to low and simmer until most of the water has evaporated and compote has thickened. Semi mash berries if needed.
2. Heat olive oil and butter in large skillet. Add ham steaks and pan fry until golden brown on both sides. Remove, cover with foil and keep warm.
3. Spoon some of the blackberry glaze onto each steak and serve.