***Sugar Baked Ham Steak***

Serves: 1-2

Ingredients:

1 Boneless Ham Steak, about ¼ inch thick

1 stick unsalted Butter

½ cup Brown Sugar

½ Tsp. Vanilla

Pinch of Salt

Pinch of Pepper

1. Preheat oven to 350 degrees. Heat a large oven-proof sauté pan over moderate heat.
2. Melt 1 Tbsp. of the butter and lightly brown the ham on one side.
3. In a small saucepan melt the rest of the butter and add the brown sugar, salt, pepper, and vanilla. Stir until the sugar dissolves.
4. Pour the butter mixture over the ham steak and place the pan into the oven.
5. Bake for about 10 minutes until the sugar begins to caramelize.
6. Serve hot, but be careful because you are eating bubbling sugar!