

## Ham with Orange-Coffee Glaze



### Total:

30 minutes

### Makes:

6 servings

### Utensil:

12" Chef's Gourmet Skillet  
small mixing bowl  
Whistling Tea Kettle

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### Recipe:

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### Recipe Description:

Surprisingly quick, this guest-worthy recipe can be made after work and placed on the dinner table for guests or family that very evening. A blend of sweet and savory tastes will delight the palate and the subtle coffee undertone provides depth to this delicious dish.

2 pounds  
ham steak  
(907  
g)  
1/2 medium  
onion, julienned, use Cone #2  
12 ounces  
orange marmalade  
(340  
g)  
2 teaspoons  
instant coffee  
(2  
g)  
3/4 cup  
boiling water  
(180  
mL)  
1/4 cup  
golden raisins  
(41  
g)  
1/4 cup  
raisins  
(41  
g)  
3 tablespoons  
apple cider vinegar

(45  
mL)  
¼ teaspoon  
salt

(1.5  
g)  
garnish with orange slices and flat-leafed parsley, if desired

**Directions:**

1. Place skillet over medium-low heat. When several drops of water sprinkled on pan skitter and dissipate, place ham steak into pan to brown, approximately 3 - 4 minutes per side. Remove from skillet and set aside. Remove skillet from heat.
2. Meanwhile, place instant coffee in small bowl. Place water in tea kettle and bring to a boil over medium heat. Pour ¾ cup (180mL) water over coffee granules and stir to blend.
3. Place onions in skillet and return skillet to heat; brown for approximately 1½ to 2 minutes.
4. Stir remaining ingredients into the browning onions. Bring to simmer, stir and cook for approximately 5 minutes or until glaze begins to thicken.
5. Return ham steak to skillet; turn to coat with sauce. Simmer about 5 minutes or until glaze reaches desired consistency. Place ham on serving plate and pour remaining sauce into a small pitcher for diners to add more sauce, if desired.
6. Garnish with orange slices and parsley.

**Tips:**

- Can substitute pork chops for ham steak.

Nutritional Information per

▼ Serving

**Calories:** 335  
**Total Fat:** 6g  
**Saturated Fat:** 2g  
**Cholesterol:** 73mg  
**Sodium:** 1967mg  
**Total** 49g  
**Carbs:**  
**Dietary Fiber:** 1g  
**Sugar:** 42g  
**Protein:** 26g