

Grilled Ham Steaks

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5 Points on all Plans

- 3 Tbsp Smucker's Simply Fruit Apricot (or apricot jam/jelly of your choice – adjust points as needed)
 - 1 tablespoon prepared mustard
 - 1 teaspoon lemon juice
 - 1/8 teaspoon ground cinnamon
 - 20 ounces thick cut ham steak
1. In a small saucepan, combine the jam/jelly, mustard, lemon juice and cinnamon. Cook and stir over low heat for 2-3 minutes. Set glaze aside. Score edges of ham.
 2. Grill, uncovered, over medium heat for 8-10 minutes on each side, brushing with glaze during the last few minutes of grilling.