

Citrus-Marinated Grilled Ham Steak

Ingredients:

1 tablespoon fresh lime juice
½ cup fresh orange juice
1 tablespoon brown sugar
1 teaspoon ground cumin
1 jalapeno pepper, cut into ⅛ inch slices
¼ cup tequila (optional)

1 bone-in ham steak

Directions:

To make the marinade, combine the tequila (if using), lime juice, orange juice, brown sugar, cumin and sliced jalapeno in a small bowl. Stir the ingredients together until the sugar is dissolved.

Place the ham steak into a large resealable bag. To prevent the ham from breaking apart, cut two-thirds of the way around the ham packaging, place the package in the resealable bag, then pull out the packaging. Pour in the marinade. Press the air out of the bag and seal it. Distribute the marinade evenly over the ham steak. Refrigerate for 4-6 hours.

Allow the ham to stand at room temperature for 20-30 minutes before grilling. Remove the ham from the marinade and set aside on a tray or plate. Pour the marinade and jalapenos into a small pan to heat up and baste the ham while it grills. Bring the marinade to a boil and cook over medium-high heat for 5 minutes.

Grill the ham over direct medium heat for approximately 6 minutes, then turn. After turning, baste the ham with the cooked marinade and jalapenos, then grill for another 6 minutes or so, until the ham is crispy on the edges. Remove the ham steak from the grill, cut into serving-sized pieces and garnish with jalapenos.