



Grilled Ham Steaks with Spicy Teriyaki

By Chef José Mendín for PorkTeInspira.com

INGREDIENTS

2 1-inch thick ham steaks

Spicy Teriyaki Glaze

7 ounces crushed pineapple

6 garlic cloves, minced

1 tablespoon ginger, peeled and minced

½ cup soy sauce

½ teaspoon sesame oil

1 teaspoon red chili pepper, crushed

½ cup brown sugar

COOKING DIRECTIONS

For Spicy Teriyaki glaze

In a small pot, combine all ingredients and mix. Heat and bring to simmer to thicken. Remove from heat and set aside to cool.

Heat grill to a medium high heat or 450°F. Place the ham steaks on grill and sear on both sides, approximately 3-4 minutes each side; basting with spicy teriyaki on both sides to achieve a caramel crust. Remove from heat and serve immediately with coconut rice or your favorite rice pilaf. Garnish with pineapple rings.

SERVES 4

TOTAL PREP TIME 25 minutes

TOTAL COOKING TIME 10 minutes

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