



Ham Steaks with Jalapeño & Cherry Cola Glaze

When combined with jalapeño peppers, the cherry cola in this sauce makes an incredible glaze!

Ingredients

1 cup cherry cola
1 cup firmly packed brown sugar
4 red jalapeños, seeded and chopped
1 green jalapeño, chopped with seeds
4 tablespoons cornstarch
4 tablespoons grenadine
4 (4-ounce) ham steaks
2 tablespoons olive oil
Freshly ground black pepper

Instructions

Set the EGG for direct cooking (no convEGGtor) with the Cast Iron Grid. Preheat the EGG to 400°F/204°C.

Combine the cherry cola, brown sugar, and jalapeños in a small saucepan on the stovetop and simmer for 10 minutes. Using a fork, mix the cornstarch with the grenadine and add to the saucepan. Whisk together and cook for 1 minute, or until thickened. Carefully pour the hot glaze into the bowl of a food processor fitted with the steel blade and process for 30 seconds. Pour the glaze into a small bowl and set aside.

Brush the ham steaks with the oil and season with pepper. Place the ham steaks on the Grid. Close the lid of the EGG and cook for 5 minutes, turn the steaks over, baste with the glaze, and continue cooking for 5 more minutes.

Transfer the steaks to a platter and baste them with the glaze. Pour the rest of the glaze into a dish. Serve the ham steaks immediately with the glaze on the side.

Serves 4