



## **Fisher Meats**

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### **Fisher's Sweet & Peppery Ham Steak**

Tue Apr 24 2018, 04:24pm

#### **Fisher's Sweet & Peppery Ham Steak**

- 1 Fisher's Ham Steak (approx 1#)
- 1 to 2 Tbs Brown Sugar
- Pepper, to taste

#### **Cooking Instructions:**

- heat grill or frying pan over med heat
- rub both sides of the ham steak with brown sugar and pepper, to taste
- grill/fry for approx. 1 1/2 minutes per side or until heated thru
- please note, Fisher Ham Steaks are fully cooked. Be careful not to overcook or the meat will dry out