



## Cured Ham with Cherry-Saké Relish

3 lb. cured ham hunk, cut into 1/4" slices  
2 C G "joy" saké  
1 C dried tart cherries, chopped into 1/4" or smaller pieces  
3/4 C toasted pecans, chopped into 1/4" or smaller pieces  
1/3 C honey  
1 T orange zest  
2 t fresh rosemary, minced

Preheat oven to 350 degrees. Wrap ham hunk in foil and heat for 30 minutes, or until internal temperature reaches 140 degrees.

Meanwhile, heat saké in skillet over high heat. When it comes to a boil, add cherries. Continue to simmer for about 10 minutes, until liquid is a quarter of its original volume and cherry pieces are softened. Remove from heat and add honey, orange zest, rosemary and pecans.

Layer cherry-saké relish over ham slices and enjoy!

3 lbs. ham serves 4-6.

Serve with a glass of G "joy" saké

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