Ham Steak with Raspberries and Pineapple

NIBBLEDISH CONTRIBUTOR

Ingredients

1 thick bone-in ham steak-at least 1 pound

1/4 cup brown sugar

1/4 cup dry sherry

1/2 pineapple, cut into chunks

1 pint fresh raspberries, washed and dried

Instructions

This is really delicious for breakfast served with grits or scrambled eggs.

In a heavy black iron skillet over high heat, brown the ham steak on both sides.

Add the brown sugar and let it melt.

Add the sherry and the pineapple chunks, bring it to the boil, and reduce until the juices are slightly thickened.

Add the raspberries just before serving.