



## Ham Steak with Peach Sauce *(Adapted from Celebrated Seasons, Minneapolis Junior League)*

*Note - double sauce recipe if you're serving it with a large ham.*

1 ham steak, warmed per package directions

Peach Sauce:

1/2 cup sugar

1 tablespoon cornstarch

1 teaspoon seasoned salt

1 teaspoon dry mustard

1/4 teaspoon paprika

1/2 cup cold water

3 tablespoons orange juice (freshly squeezed is best)

2 tablespoons white vinegar

1 egg yolk, beaten

1 cup sliced fresh peaches (or frozen, thawed and drained)

In a small saucepan combine sugar, cornstarch, salt, mustard, paprika, water, orange juice and vinegar. Heat, whisking constantly, until thickened. Remove from heat and stir a small amount of mixture into egg yolk. Return yolk/sauce mixture to pot and heat on low for 1 minute. Do not boil. Before serving stir peaches into sauce and heat through. Serve with ham.