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## tomato & balsamic glazed ham

USING DELICIOUS WINDSET ROMA TOMATOES

## tomato & balsamic glazed ham

This glaze is also delicious on baby back ribs! **Serves 6**

1 - 4 lb	smoked, cooked ham
2	Windset Farms™ <b>Roma</b> Tomatoes, chopped
1/4 cup	balsamic vinegar
2 Tablespoons	honey
2 Tablespoons	ginger, chopped
1 teaspoon	Worcestershire sauce



**Executive Chef  
Dana Reinhardt**

Heat oven to 350°F. Bake the ham for 30 minutes.

Meanwhile, combine the balsamic vinegar, honey, ginger and chopped **Roma** Tomatoes in a small saucepan. Bring the mixture to a boil. Lower the heat to a simmer and reduce the glaze by half. Puree the mixture in a blender and strain through a fine mesh sieve. Add the Worcestershire sauce.

Add some water to the ham's roasting pan and brush the ham with the glaze. Return the ham to the oven and continue to roast the ham for another 15 minutes. Slice and serve.



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**RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT**

