

# SMITH FAMILY FARM

Nashville, MI



## Skillet Fried Ham Steak

If you ever find yourself craving the taste of hardwood smoked ham, but don't have a roast on hand, or the time to cook one, our 1" thick ham steaks are the perfect solution! These are individually vacuum packed in 12 oz average sized portions and are quick and easy to thaw and cook. Almost any heat source will do, but we prefer the following:

1. Preheat a skillet on the range using medium heat and a small amount of cooking oil or lard
2. Place ham steak on the preheated skillet and fry for 4-5 minutes on each side, until golden brown
3. If you have a meat thermometer, check to make sure the internal temperature is at least 165 degrees (the closer to this number, the more juicy and tender the steak will be)
4. Serve with any appropriate side (eggs, potatoes, etc). Add maple syrup if you have a sweet tooth!

Ben & Kim Smith

248-556-6939

[www.thesmithfamilyfarm.net](http://www.thesmithfamilyfarm.net)