

Taste of Home



# Ham with Mixed Fruit

★★★★★

*Apple pie filling and fruit cocktail are combined with a little brown sugar to create a sweet chunky sauce that nicely complements ham steaks. "I make this often for birthdays, and it's delicious," she assures. "It can be reheated, but I never have leftovers. "For easy cleanup, I sometimes place the ham on a large piece of heavy-duty foil, put the fruit mixture on top, then pull up the corners of the foil and twist them to form a bundle," she explains. "I pop it in the oven to bake, and when it's done, there's no pan to wash."*

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**TOTAL TIME:** Prep/Total Time: 15 min.

**YIELD:** 8 servings.

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## Ingredients

2 pounds fully cooked bone-in ham steak, cut into serving-size portions

1 tablespoon canola oil

1 can (21 ounces) apple pie filling

1 can (15-1/4 ounces) fruit cocktail, drained

1/4 cup packed brown sugar

1/4 cup butter, melted

## Directions

1. In a large skillet, cook ham in oil over medium heat for 3-4 minutes on each side or until lightly browned.
2. Meanwhile, in a large microwave-safe bowl, combine the pie filling, fruit cocktail, brown sugar and butter. Cook until heated through, stirring twice. Serve with ham.

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