

Grilled Ham Steaks with Grilled Pineapple

Ingredients:

- Ham steaks. You may use the larger steak that can be cut in half or buy the individual size. I use Smithfield individual ham steaks.
- medium size can pineapple slices, drained
- 1/2-1 cup dark brown sugar

Directions

- You may prepare on grill outside, but I used portable griddle/grill for stovetop use.
- Grill ham steaks until warmed through, approximately 4 minutes per side. Time depends on heat of your grill .I like to grill until grill marks develop on steaks.
- Remove steaks and put on platter.
- Rub each pineapple slice with brown sugar. You may prepare ahead of time.
- Grill each pineapple slice approximately 2 minutes on each side. Once again, I like the grill marks.
- Remove pineapple slices from grill.
- Assemble ham steaks topped with pineapple slices and drizzle with Koss Sauce.
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