

**SPICED HAM STEAK (for 4)****SOURCE: TASTE OF HOME'S QUICK COOKING NOV/DEC 2001****PREP/COOKING TIME: 10 minutes****Ingredients:**

1 bone-in fully cooked ham steak (about 1 lb)	1/4 C orange marmalade
2 TBS water	1 TBS butter or margarine
1 TBS prepared mustard	1/8 - 1/4 tsp ground ginger

**Directions:**

In large skillet coated with nonstick cooking spray, cook ham 4 minutes on each side or till lightly browned; drain. Meanwhile, combine remaining ingredients in saucepan; bring to boil - spoon over ham. Cover & cook 1-2 minutes or till heated through. Serve.