

Ham & Apples

Serves 4.

Ingredients

APPLES

- 5 Apples, sliced into wedges (we used Granny Smith, but it can be any kind; you can also use canned apples in water if you'd rather)
- 1 cup brown sugar
- 1 Tbs cinnamon (more or less- to taste)
- 1/2 stick butter

HAM

- 1 pound of cooked ham
- +/- 1/2 cup of brown sugar
- Salt and Pepper to taste
- Oil or butter (for pan)

Directions

1. **Apples:** Preheat oven to 350. Spray a glass baking dish. Peel apples if you'd like, then slice into wedges. Mix apple slices with brown sugar and cinnamon. (*If you used canned apples: Drain the liquid off before mixing with sugar.) Pour apples into baking dish and top with pats of butter.

If you used fresh apples, cover and bake on 350 for 1 hour. If you want, you can uncover for the last 10 minutes or so to make the apples a little extra bubbly on top.

If you used canned apples, bake for 20-30 minutes.

2. **Ham:** Slice ham into bite sized pieces, add salt and pepper. Heat oil or butter in pan on medium heat on stove. Place ham in pan. Once it starts sizzling, stir, then cover. Cook for approximately 5 minutes, stirring occasionally until ham is starting to brown. Uncover and add brown sugar. Stir until brown sugar has just melted. Remove from heat.

3. **Serve:** Serve the Ham and Apples with grits and biscuits for a true Greystone meal!

Greystone