

SMOKED HAM STEAK AND SPINACH SALAD WITH RED WINE AND SHALLOTS

4 servings

INGREDIENTS

2 tbl olive oil

1/2 lb shallots (about 4 large)

1/2 cup Vinavanti "The 12 Bar King"

1/4 red wine vinegar

1 tbl brown sugar

2 tbl butter

5 oz package baby spinach (pre-trimmed and washed)

1 to 1.5 lb smoked ham steak

PREPARATION

Slice shallots thin lengthwise. Heat oil over medium high heat in a large skillet. Pat dry the ham steak and sauté until browned, about 3 min per side for a 1/4 inch steak. Transfer steak to a cutting board. Lower heat to medium, add shallots and cook until wilted (3-4 min). Add wine, vinegar and brown sugar, deglaze the pan, and reduce by about 1/2. Take off heat and stir in butter. Immediately pour over spinach in a large bowl and toss (the hot dressing will slightly wilt the spinach). Salt and pepper to taste. Slice the ham steak into eight large slices (about 2" by 4"). Divide the spinach among plates and top with slices of ham steak. Serve with glasses of The 12 Bar King.



THE 12 KING

RED WINE | CALIFORNIA

Pairs well with barbeque ribs, smoked ham, and other bbq or smoked meats.

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