

## All-Natural Ham Tapas Plate

Servings: 1

### INGREDIENTS

- 1 ea Chef's Line™ roasted-garlic tandoori naan
- 1 ½ lb Manchego cheese
- 2 t Rykoff-Sexton International™ caper berries
- ¼ c marcona almonds
- 1 T Rykoff-Sexton International country mix olives
- 1 ea ½-in Metro Deli™ uncured gourmet ham slice, batonnet cut
- 2 T fig jam

### PREPARATION

Cut tandoori naan in 1-in slices and deep fry in 350° oil. On a large serving platter, arrange wedge-cut manchego cheese, caper berries, marcona almonds, olives, ham and naan. Spoon fig jam onto platter and serve.

### Baked Ham (Yield: 1 Ham)

#### INGREDIENTS

- 1 ea Metro Deli uncured gourmet ham
- 1 c lavender honey

#### PREPARATION

Place parchment paper on a sheet pan. Glaze lavender honey on all-natural ham and bake in 350° oven until warm throughout. Remove from oven and keep warm. Baked ham will keep for 5 days in refrigerator.

