Ginger Picks

Carolyn T's Main Cookbook

Author: From an old English cookbook I have (but now can't find).

Servings: 10



Notes: I found this recipe in an English cookbook years ago when I was searching for just the right thing for one of our gourmet group dinners. It was a hit and I've fixed it numerous times since. It's very easy and it's amazing how good these taste.

Description: Veddy British and particularly great for the holidays.

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 20 minutes

1. Place ham cubes in a zipper locked plastic bag with the port. Allow to marinate for 1-3 hours. Drain and blot ham with paper towels.
2. On decorative cocktail pick or toothpick, skewer a piece of ginger (carefully, as the pieces may crack if they're too dry), a small piece of pear and a piece of ham. Repeat. You may need to experiment with the size of pear to ham and ginger. It needs very little ginger, but use a pear chunk almost equal in size to the ham.
3. Stand upright in a small dish just large enough to hold them.
4. Grate with fresh nutmeg and place on decorative platter to serve.

6 ounces ham, in cubes
1 pound pear halves, canned
1/4 cup crystallized ginger, in small pieces
1/2 cup port wine
1/2 teaspoon nutmeg, fresh grated
Cocktail picks or toothpicks

Blog: Carolyn T's Blog: http://tastingspoons.com

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Per Serving (excluding unknown items): 87 Calories; 2g Fat (22.3% calories from fat); 3g Protein; 12g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 229mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Fat; 0 Other Carbohydrates.