

HOLIDAY HAM SLIDER WITH PINEAPPLE CHERRY JAM Disney California Adventure Festival of Holidays

Makes 8

PINEAPPLE CHERRY JAM

2 tablespoons butter
1 white onion, diced
1 fresh pineapple, cored and diced
1/2 cup apple cider vinegar
1/4 cup sugar
1/4 cup dried cherries
2 tablespoons yellow mustard
Coarse salt, to taste

HAM SLIDER

8 brioche buns
2 tablespoons softened butter
1 1/2 pounds Applewood smoked ham, sliced medium thickness

FOR PINEAPPLE CHERRY JAM:

1. Melt butter in medium saucepan. Add onion and cook for 5 minutes, or until translucent.
2. Add pineapple, vinegar and sugar; cook on low heat for 45 minutes, until vinegar and pineapple juices are reduced and pineapple begins to break down.
3. Stir in cherries and mustard; season with salt.
4. Refrigerate until ready to serve.

FOR HAM SLIDER:

1. Preheat griddle or skillet over medium heat. Cut brioche buns in half and spread butter on cut side. Toast on hot griddle for 1 minute, or until golden brown.
2. Heat a sauté pan over medium heat and warm ham.
3. Evenly divide ham on warm brioche buns and top with jam.

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*

Cook's Note: Refrigerate any leftover jam—it's delicious spread on warm buttered toast.

What to drink: Sip an off-dry Riesling.

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