

Grilled Ham Steak & Tennessee Red Eye Gravy

- 1 1/2-inch thick ham steak
- 2 tablespoons unsalted butter
- 4 tablespoons strong black coffee
- 1/4 cup Tennessee Gourmet™ Snappy Pepper Jelly

According to food lore, President Andrew Jackson asked his cook to prepare lunch. The cook had been drinking corn whiskey the night before and his eyes were red. Jackson told him to fix him some country ham with gravy as red as his eyes. Others overheard this, and ham gravy became known as Red Eye Gravy from then on.

Melt butter in a heavy skillet and fry ham until done. Remove ham to a platter and keep warm. Add coffee and Tennessee Gourmet™ Snappy Pepper Jelly to the fat; bring to a boil. Serve gravy with the ham, Southern biscuits, and grits.