Evelyn's Air Fryer German Mustard Ham Steaks

Ingredients

One large or 2 medium ham steaks
¾ cup light brown sugar
1 teaspoon nutmeg
4 pineapple slices
3/4 can of the pineapple juice
1 ¼ German Mustard

Directions

1. In a large bowl mix brown sugar, ¾ of nutmeg, the pineapple juice and German Mustard (I make my own. See recipe below)
2. Rinse and pat dry ham steak to remove added salt, and then place in plastic bag with pineapples.
3. Pour German mustard mixture in bag with ham and pineapples, seal the bag and it turn to contents mix well
4. Open the bag and move the pineapple top the of each ham steaks. Reseal bag and place bag on platter with pineapple side down and let marinate for 40 minuets
5. After 30 minters pre-heat air fryer for 10 minutes.
6. Then hen place ham with pineapple on top of lower rack of heated air fryer/ add half of the German mustard mixture and cook until edges of ham turn dark brown
7. After this time is up add remaining German mustard mixture and add additional nutmeg and brown sugar, just enough to cover the pineapples
8. Cook an additional 10 minutes more or until brown sugar on ham melts and lightly browns.
9. Serve immediately.

Note: For this is served it with my Spaghetti Pasta Salad, but substituted the Spaghetti for penne pasta.

Homemade Easy To Make German Mustard

Keep in mind that horseradish has a strong kick, so when mixing these powders in the blender, mix the yellow powder and the water to the desire smoothness first, and then add the horseradish powder a little at a time until you reach your desired taste. You might have to add more water to keep it thick and smooth.

1/2 cup dry yellow mustard powder
1/4 cup dry Horseradish powder
1 cup of warm water

Directions
Mix with a small blender the yellow mustard and dry horseradish powders with only enough water for the desired thickness and smoothness.

Add mixed mustard to a 4-ounce or 8 ounce mason jar. Seal tightly; refrigerate. Good up to 6 months.