

CONSTITUTION DAY – FRIED HAM with GRAVY

In 1774, smoked hams were a specialty in Virginia, just as they are today.

TOOLS

Sharp knife

Cutting board

Large skillet

Fork

Serving plate

Tinfoil

Potholder

Metal container for grease

Measuring cup and spoon

Wooden spoon

DRY INGREDIENTS

1 pound smoked ham slice

½ cup cold water

2 tablespoons fresh-brewed coffee

DIRECTIONS *(Makes 6 servings)*

1. Cut the ham slice into serving-size pieces.
2. Warm the skillet over medium-low heat.
3. Add the ham pieces and fry them over low heat
4. Use the fork to turn over the ham pieces several times to brown both sides evenly.
5. Then use the fork to move the fried ham pieces onto the serving plate.
6. Cover the plate with tinfoil to keep the ham warm.
7. If there is grease in the frying pan, have an adult pour it off into a metal container. Leave the drippings that are stuck to the bottom of the pan.
8. To make the gravy, pour the cold water and coffee over the drippings in the skillet.
9. Turn the heat to medium and stir the gravy mixture constantly.
10. When the gravy begins to boil, or bubble quickly, turn off the heat.
11. Remove the tinfoil from the serving plate.
12. Have an adult help you pour the gravy over the ham pieces and serve.