



## Holiday Ham Slider with Cranberry-Bacon Jam

Makes 4 Servings

### Cranberry-Bacon Jam Ingredients

3 slices thick cut bacon, chopped  
1 small yellow onion, thinly sliced  
3 tablespoons brown sugar  
1 tablespoon golden balsamic vinegar  
1/8 teaspoon salt  
2 cups cranberries  
1/4 cup orange juice  
1/8 teaspoon ground clove

### Holiday Ham Slider

8 ounces sliced rosemary ham  
4 slices Gruyère cheese  
4 brioche slider buns, sliced  
reserved cranberry-bacon jam

### Instructions

#### Cranberry-Bacon Jam

1. Cook bacon on medium heat in a medium saucepan until crisp. Remove from pan with slotted spoon and drain on paper towels. Reserve for later use.
2. Reduce heat to medium-low. Add sliced onion to pan with bacon fat and sauté for 8-10 minutes, until onions begin to brown. Stir in brown sugar, golden balsamic vinegar, and salt. Cook, stirring occasionally for 15 minutes, until onions begin to caramelize.
3. Add cranberries, orange juice, and ground cloves. Increase heat to medium and cook, stirring occasionally for 10-15 minutes, until cranberries begin to burst, and jam has desired consistency. Remove from heat. Stir in bacon.
4. Refrigerate until ready to serve.

#### Holiday Ham Slider

1. Preheat oven to 350°F. Wrap ham in foil and heat for 5-10 minutes, until ham reaches 165°F.
2. Evenly divide ham and Gruyère on brioche buns. Top with Cranberry-Bacon 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. Recipe supplied by Disney.*