

American Oepsies

Glaze:

- 1/2 c. Soy Sauce
- 3 tbsp. honey
- 3 tbsp. currant or plum jelly
- 2 tbsp. brown sugar
- 1 tbsp. rice vinegar
- 1 tbsp. balsamic vinegar
- 1 tbsp. cornstarch
- 1/4 tsp. toasted sesame oil
- 1/4 tsp. ground ginger

Oepsies

- 6" bamboo skewers, soaked in water for 30 minutes
- 1/2 lb. ham cubes
- 24 maraschino cherries

For the glaze, mix all the glaze ingredients and place in a small sauce pan. Bring to a boil and boil for 1 minute, or until the glaze thickens. Let cool.

On each skewer, alternate ham cubes and cherries. Grill over medium heat, until heated through about 2 minutes on each side. Lightly brush oepsies with the glaze, turning frequently and brushing with the glaze until it caramelizes and begins blackening on the edges. Serve hot or at room temperature.