

Honey-Mustard-Ham with Raspberries

Serving: 4 people

- 1 lb ham, cubed in 1/2" pieces
- 2 Tbs Dijon Mustard
- 1 Tbs honey
- 1/2 tsp cayenne pepper
- 1 garlic clove, pressed
- 5-6 oz. fresh raspberries
- 1/2 lb [Raclette Cheese](#), sliced

Mix ham, mustard, honey, cayenne pepper, and garlic. Cover and marinate in the refrigerator for at least 30 minutes. Heat Raclette grill. Put ham cubes and raspberries in the pan, cover with cheese and place it under the heating element. When melted, slide onto your plate and enjoy. Serve with fresh baguette bread.

From: "Ein Dutzend gluschtige Raclette-Rezepte"