

Leftover Honey Glazed Ham and Pineapple Fried Rice

Las Positas Vineyards

Add 1 cup of rice and 2 cups of water to a pot. Bring the pot to a boil and reduce heat. When the pot has stopped bubbling, cover and cook on low for 15 minutes. After 15 minutes leave covered for another five minutes. Place rice in the refrigerator to cool and dry out.

In a food processor combine 1 can of pineapple chunks and 3 tablespoons of honey. Process until a paste is made. Add this paste to a pan and cook until most of the liquid is evaporated. To this, add 1 pound of cooked, chopped ham. Cook this until the ham begins to brown and gain texture. Remove from heat and place into a bowl.

Mince 6 cloves of garlic, 1/2 a large shallot, and 2 tablespoons of ginger. Sauté this in 1 tablespoon of olive oil until they slowly begin to brown. Remove from pan and place in a bowl.

Chop half of a pineapple into small chunks. Cook this in 1 tablespoon of oil until the pineapple begins to caramelize. Remove from heat and place into a bowl.

Cut two serrano peppers into wheels and then in half again. Fry these in a pan until crispy. Remove from heat and add to a bowl.

In a pan place 2 tablespoons of oil and heat on medium high. Add the cold rice to the oil once hot. Stir the rice coating it with oil. Once the rice has begun to harden a bit, add 4 tablespoons of soy sauce and 1 tablespoon of rice wine vinegar. Make sure all of the grains of rice become coated with soy sauce. Add all the cooked ingredients back to the pan to heat through. Drizzle 1 teaspoon of sesame oil and combine. Remove the pan from the heat. Serve the rice into bowls and then top with a handful of chopped green onions and toasted sesame seeds.

This leftover recipe pairs greatly with our 2017 Estate Verdigris which is a blend of Verdelho, Albarino, and Roussanne. The light floral and tropical notes mirror the pineapple and honey, while the ham and serrano peppers add some earth tones.