

Country ham is made by salt-curing a pig's hind leg for 40 days, then hanging it to age for at least another 25 days in a hot, humid room. If you can't find country ham in your area, use prosciutto.



Baby Arugula with Country Ham, Goat Cheese, Dried Cherries and Walnut Vinaigrette

Yields 4 servings

3 to 4 ounces fully cooked, thinly sliced, boneless country ham
 ¼ cup walnut pieces
 3 tablespoons rice wine vinegar
 1 tablespoon honey
 1 tablespoon minced shallots
 ½ cup walnut oil

Kosher salt and freshly cracked black pepper
 8 cups fresh baby arugula, picked through and washed
 ⅓ cup dried cherries
 2 to 4 ounces fresh goat cheese

Preheat oven to 400 degrees. Heat a medium skillet over medium-high heat. Add the ham slices and cook until golden and crispy, 1 to 2 minutes per side. Remove from the skillet and julienne. Set aside.

Place the walnuts on a baking sheet and roast until golden, about 5 to 7 minutes. Remove from the oven and place in a medium mixing bowl. Add the vinegar, honey and shallots to the warm nuts and let mixture sit 1 minute. Slowly whisk in the oil. Season with salt and black pepper to taste.

In a large mixing bowl, toss the greens with cherries and the desired amount of the dressing. Mound some greens in the center of four plates. Arrange the crispy ham around the greens and crumble the cheese on top of the greens. Garnish the salad with additional cracked pepper.

From "Food Network Favorites."