

## Steamed Winter Melon with Ham and Mushrooms

April

Makes 4 – 6 servings

2 lbs winter melon  
6 thin slices prosciutto ham or Virginia ham  
4 dried shiitake mushrooms,  
1 oz fresh American ginseng,  
thinly sliced

### Sauce

½ cup chicken broth  
¼ tsp salt  
½ tsp cornstarch

### Garnish

1 tbsp prosciutto, finely chopped



1. Remove and discard winter melon peel. Slice winter melon into 12 rectangular pieces about ¼" x 2" x 6". Sprinkle each slice with a bit of salt and set aside until they become soft. Rinse off excess salt with cold water, drain and pat dry with paper towels.
2. Slice prosciutto into 12 pieces. Soak dried shiitake mushrooms in warm water to cover until softened. Braise mushrooms in soy sauce/ oyster sauce mixture until nicely flavored. Slice mushrooms.
3. Lay a piece of ham and mushroom over a slice of melon and top with a few slices of ginseng. Roll up the melon slices, jelly roll fashion, and place on a heat proof dish, seam side down. Repeat with remaining pieces. Scatter any remaining ginseng pieces on top.
4. Steam over medium high heat until melon turns translucent, about 12 – 15 minutes.
5. Meanwhile, combine sauce ingredients in a small saucepan and bring to a simmer to thicken. Add any excess juices around the steamed melon to the sauce. Pour sauce over melon and garnish with chopped prosciutto before serving.