

# **JAMBON AUX BELLES HERBES**

## **(Ham with Delicate Seasoning)**

**I** have no idea where this recipe originated. I was served it on a yacht in the south of France in 1959. In those days I was a footloose folksinger/guitarist, and every summer I would follow the sun to Saint-Tropez, hitchhiking down the Autoroute N7 from Paris to the Mediterranean where I supported myself by entertaining the guests of the rich and famous at the parties they held on their yachts. In addition to earning a good living and developing an expensive-looking suntan, I was also able to acquire recipes from some of the finest Parisian chefs, who, like me, were also spending an indolent summer by catering those parties. This is from Rene Giscard. He said that he thought it could be a Basque dish.

**1 2-pound ham steak**  
**1/2 cup Madeira wine**  
**6 cloves**  
**10 crushed peppercorns**  
**1/2 teaspoon dried marjoram**  
**1 teaspoon powdered cinnamon**  
**2 tablespoons olive oil**  
**1 large onion**, sliced thin  
**2 medium tomatoes**, peeled,  
seeded and sliced  
**2 white turnips**, sliced (or large  
carrots)  
**1 apple**, peeled, cored and sliced  
**1/2 cup pitted green and black  
olives**  
**black pepper**, freshly ground

Marinate the meat in the wine with the cloves, peppercorns, marjoram and cinnamon for 2 hours, turning occasionally. Spread the olive oil in the bottom of a roasting pan and arrange the sliced vegetables, apple and olives in the pan. Drain the marinade from the ham and pour it over the vegetables. Sprinkle with pepper and bake, uncovered, in a preheated oven at 350°F for 1 hour. Add the ham, sprinkle with pepper, cover and continue baking for 45-50 minutes.

Serves 6-8