

PINEAPPLE HAM SAUCE

Last Modified: 05/27/2014

PREP: N/A
COOK: 5 Min
STOVETOP

F EASY

SAUCE

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	16 Oz	Can Crushed Pineapple In Heavy Syrup	Undrained
1	Cup	Light Brown Sugar	Packed
2	Tbsp	Lemon Juice	
1/2	Tsp	Dijon Mustard	To Taste
1/4	Tsp	Sea Salt	
1	Tbsp	Tapioca Flour	Thickener

PREPARATION

FACTOID	This is an easy and quick to make sweet Pineapple Ham Sauce that goes well over all Pork and even on Ice Creams if chilled.
HINTS	This Sauce will refrigerate and reheat quite nicely without congealing.
TOOLS	1) Small Sauce Pan & Lid
PREP	None
1	In the saucepan, thoroughly mix together the Brown Sugar, Salt and Tapioca Flour.
2	Stir in the Lemon Juice, Mustard and Pineapple and Heavy Syrup until the Sugar has completely dissolved.
3	Cook over medium heat while stirring constantly to prevent burning. Once the Sauce comes to a boil, cook for about 1 minute more to thicken.
4	Cover and set the Sauce aside to cool slightly.
SERVE	Serve while warm on the side in a gravy boat for guests to use if desired.



