

# PINEAPPLE HAM SAUCE

F EASY

Last Modified: 05/27/2014

PREP: N/A  
COOK: 5 Min  
STOVETOP

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

<b>FACTOID</b>	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.
<b>HINTS</b>	This Sauce will refrigerate and reheat quite nicely without congealing.
<b>TOOLS</b>	1) Small Sauce Pan & Lid
<b>PREP</b>	<b>None</b>
<b>1</b>	In the saucepan, thoroughly mix together the Brown Sugar, Salt and Tapioca Flour.
<b>2</b>	Stir in the Lemon Juice, Mustard and Pineapple and Heavy Syrup until the Sugar has completely dissolved.
<b>3</b>	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.
<b>4</b>	Cover and set the Sauce aside to cool slightly.
<b>SERVE</b>	Serve while warm on the side in a gravy boat for guests to use if desired.