



# PINEAPPLE & BROWN SUGAR GLAZE

OH HOW THE SIMPLE THINGS IN LIFE CAN MAKE WHAT'S ALREADY GREAT INTO SOMETHING EVEN GREATER. JUST TWO INGREDIENTS ARE NEEDED TO ADD THE PERFECT AMOUNT OF SWEETNESS TO A SAVORY HAM DISH.

PREP TIME:

5 MIN

COOK TIME:

5 MIN

TOTAL TIME:

10 MIN

SERVES:

14 PEOPLE

## INGREDIENTS

- 1 (15 oz) can sliced pineapple
- 1 cup brown sugar

## INSTRUCTIONS

1. Drain and reserve juice from pineapple can.
2. If desired, place pineapple slices on ham before baking, using toothpicks to hold in place.
3. In a microwave safe bowl, mix together brown sugar and reserved pineapple juice. Microwave for about 5 min., or until the mixture has thickened.
4. 30 min. before baking is complete, pour or brush some of the glaze onto the ham then continue to bake. After baking 15 min. more, pour or brush remaining glaze onto the ham. Return ham to oven and bake uncovered for the final 15 min.

• FAMILY OWNED FOR FIVE GENERATIONS •

T: 800 241 2209

FRICK'S QUALITY MEATS, INC.

FRICKMEATS.COM

360 M E FRICK DRIVE

WASHINGTON, MO 63090