

Ham & Pineapple Dinner

Serves: 4

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

2 Tbsp butter
2 1/2 cups Hormel Whole Boneless Ham
2 green onions, chopped
1 cup Dole Fresh Pineapple chunks, drained
1 1/3 cups pineapple juice
2 Tbsp Holland House Vermouth Cooking Wine
2 Tbsp brown sugar
2 tsp Grey Poupon Mustard Dijon
2 tbsp cornstarch

Directions

1. Melt the butter in a large skillet over medium heat.
2. Cut ham into small cubes. Sauté ham, onions and pineapple chunks in butter for about 5 minutes.
3. In a medium bowl, combine the pineapple juice, cooking wine, brown sugar, mustard and cornstarch. Stir well and pour over ham mixture in skillet.
4. Continue stirring over medium heat until sauce thickens, about 5 minutes.

Serve with Wolf Blass Yellow Label Chardonnay or Wolf Blass Yellow Label Shiraz.