



Sweet & Tangy Pineapple Glaze



SERVINGS:5-6

COOKING TIME: 35 MINS

The perfect balance of sweet with just a little punch makes this Sweet & Tangy Pineapple Glaze a favorite for everyone.

Ingredients

- 1- 20 ounce can of crushed pineapple
- 1 cup of brown sugar
- ½ cup of honey
- ½ cup of Dijon mustard
- ¼ cup of apple cider vinegar
- ¼ cup of orange juice
- ½ teaspoon of ground cinnamon
- ½ teaspoon of ground cloves
- Salt and pepper to taste



Directions:

1. In a medium saucepan, combine the crushed pineapple, brown sugar, honey, Dijon mustard, apple cider vinegar, and orange juice. Stir well to combine.
2. Add the ground cinnamon and cloves to the saucepan, and stir to incorporate.
3. Heat the mixture over medium-high heat, stirring occasionally, until it comes to a simmer.
4. Reduce the heat to low, and let the glaze simmer for 10-15 minutes, stirring occasionally, until it thickens and becomes syrupy.
5. Remove the glaze from the heat, and let it cool slightly before using.
6. Once your Easter ham is cooked and almost ready, brush the pineapple glaze over the ham, making sure to cover it evenly.
7. Return the ham to the oven, and bake for an additional 10-15 minutes, or until the glaze is bubbly and caramelized.
8. Remove the ham from the oven, and let it rest for a few minutes before slicing and serving.