

Ham Slice with Pineapple-Orange Sauce

Servings: 6

INGREDIENTS:

1 (2 pound) fully cooked ham steak (1 inch thick)
1 tablespoon margarine
1 (8 ounce) can unsweetened sliced pineapple
1/3 cup orange juice
3 tablespoons brown sugar
2 teaspoons cornstarch
1 teaspoon cider vinegar
Dash ground ginger



DIRECTIONS:

1. In a skillet, brown ham in butter. Place in a greased 13 x 9x 2 baking dish.
2. Drain pineapple, reserving juice; set juice aside. Place pineapple over ham; set aside.
3. In a saucepan, combine orange juice, brown sugar, cornstarch, vinegar, ginger and reserved pineapple juice; mix well. Bring to a boil over medium heat; boil and stir for 2 minutes or until thickened. Pour over ham and pineapple.
4. Bake, uncovered, and at 350 ° F for 25-30 minutes or until ham is heated through.