

HAWAIIAN TIDBITS

2 tablespoons cooking oil
1 (3/4-inch) slice boiled ham
1 can pineapple chunks,
drained
1 tablespoon soy sauce
1/4 cup orange marmalade
3/4 cup Dr Pepper
1/8 teaspoon salt
1/2 teaspoon ground ginger
2 teaspoons cornstarch,
dissolved in 1 tablespoon
pineapple juice or water
Toothpicks

Cut ham in 3/4-inch cubes.
Heat oil in 10-inch skillet.
Brown ham cubes evenly. Drain
ham cubes and reserve 2
tablespoons oil for sauce. Place
pineapple chunk and cube of
ham on toothpick. Make sauce
in pan in which ham was
browned by adding the 2
tablespoons oil, soy sauce,
marmalade, Dr Pepper, salt,
ginger, and dissolved
cornstarch. Simmer 8 to 10
minutes. Add picks with ham
and pineapple. Cover and
simmer until hot, about 10
minutes. Serve as hot appetizer
in chafing dish.

Yield: 34 to 36 small tidbits