



## HAM POLYNESIAN

- 3 Cups Cooked Ham Cut Into Pieces
- 2 Tablespoons Butter
- 1 Can Pineapple Tidbits
- 2 Medium Bell Peppers, Cut Into Strips
- 1/2 Cup Brown Sugar
- 2 Tablespoons Cornstarch
- 1/2 Cup Vinegar
- 1/2 Cup Chicken Bouillon
- 2 Teaspoons Soy Sauce
- 3 Cups Cooked Rice

## DIRECTIONS

1. Brown the ham pieces lightly in butter.
2. Add pineapple with the syrup and bell pepper strips.
3. Cover and simmer 15 minutes.
4. Mix brown sugar and cornstarch.
5. Add vinegar, bouillon and soy sauce.
6. Add to ham mixture.
7. Stir until thickened.
8. Serve over rice.