

## Dixie's Family Raisin Sauce for Ham

1 large can pineapple tidbits in its own juice  
1 cup raisins or more to taste (we like more)  
About 1/3 cup brown sugar  
1 Tbsp mustard - more or less to taste  
1 Tbsp cornstarch mixed with a bit

This recipe is VERY basic, in fact we really don't have a definite recipe but have made this in our family since I was little and now both my daughters and I still make it.

Pour pineapple in saucepan, add water enough so liquid covers raisins and pineapple, mix in brown sugar. Simmer until raisins are plump, add mustard; blend in and heat through. Next slowly add cornstarch mixture until you get the thickness you want. Yum! Some people like to add a touch of vinegar to this sauce but not us! Enjoy!