

SWEET PINEAPPLE SAUCE

SOURCE: QUICK COOKING, Jan/Feb 2002 (Mary Herron, Meshoppen PA)

INGREDIENTS:

1 can (20 oz) pineapple tidbits
1/2 C sugar
1 TBS cornstarch
2 tsp butter OR margarine
1 tsp white vinegar
Pinch Salt
Vanilla ice cream
Chopped walnuts

DIRECTIONS:

Drain pineapple, reserving juice - set pineapple aside. In saucepan, combine sugar + cornstarch - stir in pineapple juice till smooth - bring to boil over medium heat - cook/stir 2 minutes or till thickened and bubbly - remove from heat - stir in butter, vinegar, salt + pineapple.

Serve over ice cream - sprinkle with walnuts.

Yield: 4 servings