

Cocktail Wieners in Pineapple Asian Barbeque Sauce



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By Camine Pappas

INGREDIENTS

1 20 oz can pineapple rings or chunks

1/3 C water

½ C Catsup

½ C brown sugar

¼ C bourbon

3 packages cooked cocktail wieners

1 bottle Trader Mings (Trader Joe's brand) General Tsao's stir fry sauce

2 T corn starch and about 4 T water blended to add at the end.

INSTRUCTIONS:

Drain pineapple and all juice from can to a crock pot. Take half the pineapple rings, cut into small pices and then put in a food processor and puree. Add the puree to pot. Add water, catsup, brown sugar, bourbon and stir fry sauce. Add wieners. Put lid on and cook on high for three hours. Remove lid, stir in the corn starch mixture until thick. Turn to low or warm. Serve!

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