

## [ArmadilloPepper.com](http://ArmadilloPepper.com)

### Barbecue Glaze Chutney Recipe

Yield: 3 Cups

- 1 Crushed pineapple, 20 oz can
- 1/2 c Chutney, cut-up
- 2 tb Brown sugar
- 2 tb Butter
- 1 ts Salt
- 1 ts Ginger, ground

In a saucepan combine all ingredients. Bring to a boil; reduce heat and simmer 15 minutes. Use to baste lamb, pork or ham last 15 minutes of grilling.

*Recipe via Meal-Master (tm) v8.05*