

# Spam® (or Treet®) with Orange Juice & Brown Sugar Glaze

— By Phillip Jones, C.E.T

## Ingredients:

One Can of Hormel Spam® or Armour Star Treet®  
Mustard (optional)  
Light Brown Sugar  
Orange Juice



## Directions:

Preheat oven to 400°.

While oven is preheating, prepare sauce by mixing mustard (optional), brown sugar, and orange juice together, pour in just enough to make a liquid that looks like coffee with some cream added (a dark milky brown). If you taste, you should taste the brown sugar & orange juice, with slightly more brown sugar taste.

Use a cast iron frying pan, or tin frying pan. Place the Spam® or Treet® in the pan. Take a sharp knife & make slices almost all the way through (about  $\frac{1}{8}$  inch or  $\frac{3}{16}$  thick).

Pour liquid over meat making sure some goes down in slits. Bake until skin starts to blacken slightly. Remove from oven. Slice completely through. Serve. Pour reduced syrup over slices.