



### **Sweet & Sour Tender Rounds**

- 1 can (19 ounce) Tender Rounds
- 1 can (20 ounce) crushed pineapple, reserve juice
- ¼ cup loosely packed brown sugar
- ¼ cup rice wine vinegar
- ¼ cup ketchup
- 1 tablespoon soy sauce or Bragg Liquid Aminos
- 1 tablespoon arrowroot powder or cornstarch
- Sriracha sauce to taste

Directions: In large skillet combine brown sugar, vinegar, ketchup, soy sauce and pineapple juice. Bring to a boil over medium heat. Make a slurry by mixing the arrowroot powder with a small amount of water and whisk into the sauce. Reduce heat. Add the Tender Rounds, cover and simmer until sauce thickens. Stir in pineapple and add sriracha to taste. Serve over rice.

*Adapted from recipe by Ree Drummond*