

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

...By Phillip Jones, C.E.T

Ingredients:

One Can of Hormel Spam® or Armour Star Treet®

Light Brown Sugar.

Orange Juice.

Directions:

Preheat oven to 400°.

While oven is preheating, pour Brown sugar in a standard coffee.

Pour in Orange juice pour in just enough to make a liquid that looks like coffee with some cream added (a dark milky brown). If you taste, should taste, the brown sugar & orange juice, slightly more brown sugar taste.

Use a cast iron frying pan or tin Frying Pan. Take a sharp knife & make slices almost all the way through (about $\frac{1}{8}$ inch or $\frac{3}{16}$).

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.



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