

MOSSY'S SAUCE PINEAPPLE SPAM

- 1 12 oz can of SPAM
- 1 20 oz can of pineapple slices
- 1 16 oz pint of Mossy's Most Wanted NC BBQ Sauce
- 1 12 pack of King's Sweet Hawaiian Rolls
- hickory chips, charcoal, tongs

serves 4 to 5 people

PREP:

1. Turn can of SPAM into 8 slices approximately 3/8" thick.
2. Drain juice from pineapple slices.
3. Pour pint of Mossy's in a non-reactive pot and heat over low heat on stove. Use either stainless steel, glass or a porcelain coated pot. Don't use steel, cast iron or aluminum, or sauce will have a metallic flavor.
4. Fire up charcoal grill using charcoal and hickory chips, or a gas grill using hickory smoker packets.

GRILLIN':

1. Grill SPAM over charcoal with hickory chips (medium-high heat) 4 to 6 min per side, until grill marks are created on both sides.
2. Grill pineapple rings (medium-high to high heat), approximately 4 to 5 min per side, until grill marks are created on both sides.
3. Using the pot of warmed Mossy's NC BBQ Sauce and a pair of tongs, dip the pineapple rings in Mossy's sauce and return to the grill for another minute. Be careful not to overcook the rings or they will try and fall apart on you.
4. Using the pot of warmed Mossy's NC BBQ Sauce and a pair of tongs, dip the SPAM in Mossy's Sauce and grill for 1 minute. Continue dipping and grilling an additional 3 to 5 times until SPAM is caramelized with a slight to medium char. For Mossy's SPAM, we prefer a more well done, caramelized, charred SPAM.
5. Serve a slice of Mossy's SPAM and a pineapple ring on a Hawaiian roll, and use leftover Mossy sauce as desired. Most people will want 3 of these. Refrigerate leftover sauce.