

PINEAPPLE CASSEROLE

CCWC – Gale Stanley

Easy and light for the summer months and those outdoor barbeques.

Ingredients

- 1 cup crumbled crackers
- 1 can chunk pineapple
- 2/3 cup brown sugar
- 2 T. flour
- ½ cup shredded cheddar cheese
- 3 T. butter, melted

Directions:

1. Drain the pineapple, reserving ¼ cup of the pineapple juice.
2. Mix the pineapple with the reserved juice, flour and sugar.
3. Transfer pineapple mixture into 2 ramekins and top with the cheese.
4. Combine cracker crumbs with the melted butter and top the casseroles with this mixture.
5. Bake for 30 minutes at 350F.