

## Pineapple Casserole (an old standby)

1 cup sugar  
6 tablespoons all-purpose flour  
2 cups grated sharp cheddar  
2 (20 ounce) cans pineapple chunks, drained, and 6 tablespoons pineapple juice reserved  
1 cup cracker crumbs (recommended: Ritz)  
8 tablespoons (1 stick) butter, melted, plus extra for greasing pan

### Directions:

Preheat oven to 350 degrees F

Grease a medium-size casserole dish with butter

In a large bowl, stir together the sugar and flour. Gradually stir in the cheese. Add the drained pineapple chunks; stir until ingredients are well combined. Pour the mixture into the prepared casserole dish.

In another medium bowl, combine the cracker crumbs, melted butter, and reserved pineapple juice, stirring with a rubber spatula until evenly blended. Spread crumb mixture on top of pineapple mixture. Bake for 25-30 minutes, or until golden brown.

This dish makes a wonderful accompaniment to an outdoor BBQ this summer. It also travels well to your family gatherings, etc. Enjoy, and have a wonderful summer!!