

ULLR Favorite Recipes  
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## PINEAPPLE AU GRATIN

From Kay Sterling

### INGREDIENTS

3	20oz cans	pineapple chunks
1	cup	sugar
9	Tbsp	flour
3	cups	shredded cheddar cheese
1-1/2	cups	Ritz Cracker crumbs
6	Tbsp	butter, melted

### INSTRUCTIONS

Preheat oven to 350.

Drain pineapple, reserving 9 Tbsp of the juice.

Combine reserved juice, sugar and flour. Stir together with pineapple and cheese.

Spoon the mixture into a lightly greased 10"x13" Pyrex rectangular baking dish.

Mix crumbs and melted butter. Sprinkle over the pineapple mixture.

Bake at 350 degrees for about 40 minutes.