

Pineapple Au Gratin

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Yield: 1 1/2 cups

*4 tablespoons margarine
1 can (14 ounce) pineapple
chunks in juice, undrained
1 cup cheddar cheese,
shredded
3 tablespoons flour
1/2 cup sugar
1 cup round buttery cracker
crumbs*

Preheat the oven to 350 degree.

Melt the margarine in an oven-proof casserole.

In a bowl, mix the pineapple, cheddar cheese, flour and sugar. Add to the casserole and mix well.

Top the casserole with the cracker crumbs.

Bake for 30 minutes.

Per Serving (excluding unknoc items): 1485 Calories; 83g Fat (49.6% calories from fat); 32g Protein; 159g Carbohydrate; Dietary Fiber; 119mg Cholesterol; 1241mg Sodium. Exchanges: Grain(Starch); 4 Lean Meat; ; Fruit; 14 Fat; 6 1/2 Other Carbohydrates.