

Pineapple and Macaroni Dinner

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1/2 pound macaroni
3 eggs, beaten
4 tablespoons butter,
melted
2 cups milk
salt (to taste)
paprika (to taste)
dash pepper (to taste)
pineapple slices, drained
strips bacon
butter (for dotting)*

Preheat the oven to 350 degrees.

In a saucepan in salted water, boil the macaroni until tender. Drain and rinse.

In a bowl, combine the eggs, melted butter, milk, salt, paprika and pepper.

Butter a casserole. Transfer the macaroni to the casserole. Pour the custard over the top. Mix.

Cover the top with pineapple slices and bacon strips. Dot with butter.

Place the casserole in a pan of water. Place the pan into the oven.

Bake for 45 minutes or until the bacon is crisp and the custard is set.

Per Serving (excluding unknown items): 1771 Calories; 81g Fat (41.3% calories from fat); 64g Protein; 193g Carbohydrate; 5g Dietary Fiber; 827mg Cholesterol; 933mg Sodium. Exchanges: 11 Grain(Starch); 2 1/2 Lean Meat; 2 Non-Fat Milk; 13 1/2 Fat.