

## **Pineapple Au Gratin**

*This is an all time favorite of everyone that's eaten it. Use this for a side dish with almost anything, but some think it goes best with pork and ham entrees. This recipe serves four easily. Leftovers do not re-heat well, so eat up. It is never as good the second time around.*

2 Cans Dole Chunk Pineapple (in it's own juice)

1/4 Cup all-purpose flour

1/2 Cup sugar

2 Cups Shredded Cheddar Cheese (do not use the pre-shredded cheese)

1 Tube Ritz Crackers, finely crushed

1 Stick margarine or butter, melted

Preheat oven to 350 degrees. Drain both cans of pineapple thoroughly. In a round, deep, 2 quart casserole dish, combine pineapple, sugar, flour and cheese. Mix well. Spread Ritz Crackers evenly on top. Drizzle melted margarine over entire mixture. Bake at 350 degrees for approximately 40 minutes or until cheese is thoroughly melted. Serve immediately. Yield 4-6 servings.