
Pineapple Casserole

Sweetness of pineapple and sharpness of cheddar cheese make this dish an interesting combination.

Elsie Sacre made this for a neighborhood Christmas event and got rave reviews. Double recipe for large pan.

Quantity	Ingredients	Preparation Notes
1 C	Sugar	☪ Preheat oven to 350
6 Tbsp	Flour	☪ Grease medium size casserole dish or spray with vegetable oil
2 C	Grated Sharp Cheddar Cheese	☪ In large bowl, stir together sugar and flour
1 - 20 oz can	Pineapple tidbits and juice	☪ Gradually stir in the cheese
1 - 20 oz can	Crushed Pineapple drained	☪ add both cans of pineapple and stir until everything is combined.
Topping		☪ Pour into prepared casserole dish
1 Sleeve	Ritz Crackers broken into crumbs	☪ Make topping by combining all topping ingredients and stirring until blended
4 Tbsp	Butter or Margarine melted	☪ Spread crumb mixture over top of pineapple mixture
6 Tbsp	Pineapple Juice reserved from tidbits	☪ Bake about 25 - 30 minutes or until crumbs are golden brown.