

Pineapple Cheese Casserole

Ingredients

- $\frac{1}{2}$ cup granulated sugar
- 6 tablespoons all-purpose flour
- 2 cups grated sharp cheddar cheese
- 2 (20-ounce) cans pineapple chunks, drained, reserving 6 tablespoons juice
- 1 cup cracker crumbs (Ritz is recommended)
- $\frac{1}{2}$ cup (1 stick) butter, melted, plus extra for greasing pan

Directions

1. Preheat oven to 350 degrees.
2. Grease a medium (at least $1\frac{1}{2}$ -quart) casserole dish.
3. In a large bowl, combine sugar and flour.
4. Stir in cheese.
5. Add the drained pineapple chunks and stir until ingredients are well-combined.
6. Transfer mixture to casserole dish.
7. In a medium bowl, combine cracker crumbs, butter and reserved pineapple juice, stirring until evenly blended.
8. Spread crumb mixture on pineapple mixture. (You may crumble a few more crackers over the top for an extra crispy version.) Bake for 25 to 35 minutes or until golden brown. Makes 8 servings.