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# PINEAPPLE GRATIN

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Catharine Tyson  
Eydie Bowden

**1 (20-oz.) can pineapple chunks  
in juice, undrained**

**1/3 c. sugar**

**3 T. all-purpose flour**

**1 c. (4 oz.) shredded sharp  
cheddar cheese**

**1/2 c. round butter cracker  
crumbs**

**2 T. butter or margarine, melted**

Drain pineapple, reserving 3 tablespoons juice. Combine reserved pineapple juice, sugar and flour; stir in pineapple and cheese. Spoon into a lightly greased, shallow 2-cup baking dish. Combine cracker crumbs and butter; sprinkle evenly over pineapple mixture. Bake at 350° for 25 minutes or until bubbly. Serve as an accompaniment to turkey, ham, pork or chicken. Yields 4 servings.

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# ESCALLOPED POTATOES

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Chris Todd

**30 lbs. red potatoes, sliced**

**1 lb. butter or margarine**

**2 c. flour, all-purpose**

**2 1/2 tsp. salt**

**2 1/2 tsp. pepper**

**2 1/2 qt. milk**

**2 1/2 qt. heavy cream**

**4 med. onions, sliced**

Cover sliced potatoes with cold water; refrigerate overnight. In a large kettle, melt butter; add flour, salt and pepper. Cook until thickened, stirring constantly. Gradually add milk and cream. Cook and stir until thickened and bubbly. Drain potatoes; place in eight 3-quart baking pans. Add onions. Pour the sauce over and stir gently. Cover and bake at 300° for 2 hours and 15 minutes. Uncover and bake 15 minutes longer.