



Grace Song Parsons's Pineapple Cheese Casserole

(with Notes from the Club)

Episode: Ritz Crackers

When I heard that Ritz crackers were going to be on the *Recipe Club* draft, my mind immediately went to pineapple cheese casserole. I moved to the States from Korea, and have basically lived in the South for 34 years. Being an immigrant, I have a list of things that... "certain people" like, which include cornhole, tetherball, and casseroles (literally never had a casserole until I met my husband), and this pineapple cheese thing is definitely one of them. I first had it at a gathering in college and thought, "What in fresh hell is this crap," when my friend told me what it was. Unfortunately, I couldn't stop eating it, and have even made it myself a few times. I got the recipe from the friend who made it for me—it turns out it's her mother's recipe, which she had printed in their church's cookbook. She swears up and down that she's only had it with Cheez-Its, but I swear up and down that I've only ever had it with Ritz.

1 large can pineapple chunks
½ cup crumbled Ritz crackers*
½ cup sugar
3 tbsp flour †
1 cup shredded cheddar cheese
¾ cup margarine or butter, melted

1. Preheat oven to 350. Drain pineapple, reserving 3 tbsp of juice. ††
2. Combine sugar, flour, and reserved juice; stir in pineapple chunks and cheese, and put mixture into 8x8 casserole dish.
3. Combine melted margarine and crackers; put on top of mixture.
4. Bake for 30 minutes. ‡

Recipe Club's Notes:

* John tried this with both Ritz and Cheez-Its, and the Ritz were the clear winner.

† More flour (or perhaps cake mix?) might give the casserole more substance.

†† Meh, why not just use the whole can? If it's too wet, add more flour.

‡ If you're like Chris's wife and you think that serving this on ice cream is a good idea... you're wrong.