Recipe Collection For

Del Monte

PINEAPPLE TIDBITS

28 Tempting Ideas from Del Monte Kitchens
Introducing NEW DEL MONTE® Pineapple Tidbits, in their own juice. They come in 3 sizes: 8-ounce, 15-ounce, and 20-ounce cans.

TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>PINEAPPLE REUBEN SALAD</td>
<td>3</td>
</tr>
<tr>
<td>PINEAPPLE RICE SALAD</td>
<td>3</td>
</tr>
<tr>
<td>TRIPLE DECKER RAINBOW</td>
<td>5</td>
</tr>
<tr>
<td>PINEAPPLE-ORANGE SPINACH SALAD</td>
<td>5</td>
</tr>
<tr>
<td>SUN ISLAND MOLD</td>
<td>7</td>
</tr>
<tr>
<td>PINEAPPLE CHUTNEY</td>
<td>7</td>
</tr>
<tr>
<td>TANGY BAKED CHICKEN</td>
<td>9</td>
</tr>
<tr>
<td>PINEAPPLE TUNA SLAW</td>
<td>9</td>
</tr>
<tr>
<td>GARDEN SALAD</td>
<td>11</td>
</tr>
<tr>
<td>GLAZED PINEAPPLE CORNISH HENS</td>
<td>11</td>
</tr>
<tr>
<td>PINEAPPLE LAMB SHANKS</td>
<td>13</td>
</tr>
<tr>
<td>PINEAPPLE MUSTARD SAUCE</td>
<td>13</td>
</tr>
<tr>
<td>PEKING PINEAPPLE PORK</td>
<td>17</td>
</tr>
<tr>
<td>PINEAPPLE RUMAKI</td>
<td>17</td>
</tr>
<tr>
<td>GINGER-PINEAPPLE CHICKEN SALAD</td>
<td>18</td>
</tr>
<tr>
<td>PINEAPPLE CHICKEN STIR-FRY</td>
<td>18</td>
</tr>
<tr>
<td>SHRIMP CURRY IN A HURRY</td>
<td>20</td>
</tr>
<tr>
<td>PICKLED PINEAPPLE</td>
<td>20</td>
</tr>
<tr>
<td>ELEGANT FRUIT COMPOTE</td>
<td>22</td>
</tr>
<tr>
<td>FRUIT EMPANADAS (Fruit Pies)</td>
<td>22</td>
</tr>
<tr>
<td>PINEAPPLE-GINGER ICE CREAM TOPPING</td>
<td>24</td>
</tr>
<tr>
<td>COOL PINEAPPLE MOLD</td>
<td>24</td>
</tr>
<tr>
<td>FRUIT TART</td>
<td>26</td>
</tr>
<tr>
<td>HEAVENLY HASH</td>
<td>26</td>
</tr>
<tr>
<td>PINEAPPLE CHEESE PIE</td>
<td>28</td>
</tr>
<tr>
<td>OLD FASHION PINEAPPLE PIE</td>
<td>28</td>
</tr>
<tr>
<td>JAMAICAN BROWNIES</td>
<td>30</td>
</tr>
<tr>
<td>PINEAPPLE MINI CAKES</td>
<td>30</td>
</tr>
</tbody>
</table>
Bite-size is the right size for all kinds of recipes.

With new DEL MONTE Pineapple Tidbits, you get more tangy bites of pineapple to go around: in a salad, an appetizer, a gelatin mold, a main dish, a dessert or a topping.

The tidbits are packed in nature’s own pineapple juice. So the taste is all pineapple.

You can still get DEL MONTE Pineapple Slices, Pineapple Chunks, and Crushed Pineapple for other recipes. But for the ones in this booklet, Tidbits are terrific. We hope you’ll get ideas to brighten up many a meal for your family.
**PINEAPPLE REUBEN SALAD**

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
2 cups cooked corned beef strips
1 cup diced Swiss cheese
5 cups shredded cabbage
1/4 cup sliced DEL MONTE Dill Pickles
1 cup mayonnaise

Drain pineapple reserving 1 tablespoon juice. In salad bowl, combine pineapple, corned beef, cheese, cabbage and pickles. Combine mayonnaise, catsup, celery, green pepper, relish and reserved juice. Mix until well blended. Serve dressing on side. **6 to 8 servings**

**PINEAPPLE RICE SALAD** *(Not Pictured)*

1/2 cup chopped onion
1 cup long grain white rice*
2 Tbsp. butter
2 cups chicken broth
1 can (20 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1/4 cup mayonnaise

1/4 cup sour cream
2 Tbsp. CHUN KING® Soy Sauce
1/4 tsp garlic powder
1 cup julienne ham
1/4 cup sliced green onion
1/2 green pepper, cut into 1-inch strips

Sauté onion and rice in butter until onion is soft. Add chicken broth; bring to boil. Cover; simmer 20 minutes. Chill. Drain pineapple reserving 1 tablespoon juice. Combine mayonnaise, sour cream, soy sauce, garlic powder and reserved juice. Mix thoroughly with rice. Fold in pineapple, ham, green onion and green pepper. Chill. **8 servings**

*VARIATION: Substitute bulgar for rice.*
TRIPLE DECKER RAINBOW

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 pkg. (3 oz.) orange flavored gelatin
3/4 cup boiling water
2 pkg. (3 oz. each) cream cheese, softened
1/4 tsp. grated orange rind
1/4 cup orange juice
1/4 cup finely chopped walnuts
Dash allspice

Drain pineapple reserving juice; add water to make 1 cup. Dissolve orange gelatin in boiling water. Add reserved juice; chill until partially set. Fold in pineapple. Pour into 6-cup ring mold; chill until firm. Combine cream cheese, orange rind and orange juice; mix until well blended. Add nuts, allspice and cinnamon. Spread over orange gelatin; chill. Drain cherries reserving syrup. Dissolve cherry gelatin in boiling water. Combine reserved syrup and lemon juice; add water to make 1 cup. Add to gelatin. Chill until partially set. Fold in cherries. Pour over cream cheese layer. Chill until firm. Unmold on serving dish. Garnish with lime slices, if desired. 8 to 10 servings

PINEAPPLE-ORANGE SPINACH SALAD

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
5 cups spinach leaves
4 strips bacon, cooked and crumbled
1 cup sliced mushrooms
1 orange, peeled and sliced crosswise
3 Tbsp. sliced almonds, toasted
3/4 cup oil

Drain pineapple reserving 1/4 cup juice; set aside. Thoroughly clean spinach; drain and tear into bite-size pieces. In salad bowl, combine spinach, bacon, mushrooms, orange, pineapple and almonds. Thoroughly blend reserved juice, oil, orange juice, vinegar, mustard, dill, orange rind, garlic powder, salt and pepper. Toss 1/2 cup dressing with salad. Serve remaining dressing with other salads. 4 servings
SUN ISLAND MOLD

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
3 cups water
2 Tbsp. lemon juice
10 whole cloves
2 cinnamon sticks
(approximately 3-inches each)

Drain pineapple reserving juice. In saucepan, combine reserved juice, water, lemon juice, cloves and cinnamon. Bring to boil; reduce heat and simmer, covered, 5 minutes. Remove from heat. Add gelatin; stir until completely dissolved. Remove spices. Reserve 1/3 cup gelatin mixture. Pour remainder slowly into bowl being careful not to allow any sediment from spices to go into bowl; chill until partially set. Fold in pineapple. Pour into 6-cup mold; chill until firm. Whip cream cheese with reserved gelatin. Spread over mold. Chill until firm. Garnish with DEL MONTE Mandarin Oranges, if desired.

10 servings

PINEAPPLE CHUTNEY

1 can (20 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1/2 cup DEL MONTE Seedless Raisins
1/2 cup chopped onion
1/2 cup cider vinegar
1/3 cup firmly packed brown sugar
1/2 tsp. ground ginger
1/4 tsp. curry powder
1/4 tsp. ground cloves
1/4 tsp. salt
Dash cayenne

Combine ingredients in saucepan. Bring to boil; reduce heat and simmer, uncovered, 1 hour. Stir occasionally. Cool and serve with lamb, pork, chicken, turkey or curry dishes; or pour into hot sterilized jars and seal. Cool and store in dark place.

Approx. 2-3/4 cups
TANGY BAKED CHICKEN

1 3-lb. frying chicken, cut into pieces
1 can (20 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 cup DEL MONTE Tomato Catsup
1 medium onion, sliced
2 Tbsp. Dijon mustard
2 Tbsp. vinegar
2 Tbsp. Worcestershire sauce
1 Tbsp. cornstarch

Wash and dry chicken pieces. Place skin side up in shallow baking dish. Combine pineapple, catsup, onion, mustard, vinegar and Worcestershire sauce; simmer 5 minutes. Pour over chicken. Bake at 350° F., 1 hour or until chicken is tender. Remove chicken to serving dish. Skim excess fat from pan juices. Dissolve cornstarch in 3 tablespoons water. Heat pan juices. Add cornstarch mixture, stirring constantly, until thickened and translucent. Pour over chicken. Garnish with parsley, if desired. 4 servings

PINEAPPLE TUNA SLAW

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
5 cups finely shredded cabbage
1 carrot, shredded
1 can (6-1/2 or 7 oz.) tuna, drained and flaked
1/2 cup mayonnaise
1/2 cup sour cream
1 Tbsp. sugar
1 tsp. poppy seeds
1/2 tsp. instant minced onion

Drain pineapple reserving 1 tablespoon juice. Combine cabbage, carrot, tuna and pineapple. Blend mayonnaise, sour cream, sugar, reserved juice, poppy seed and onion. Toss lightly with dressing. Chill. 6 to 8 servings
GARDEN SALAD

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 DEL MONTE Banana, sliced
1 medium Red Delicious apple, cored and diced
1 cup sliced celery
1/2 head lettuce, torn into bite-size pieces
1/2 tsp. celery seed
3/4 cup French or blue cheese dressing

Drain pineapple reserving juice. Moisten banana and apple with reserved juice to prevent browning. Combine banana, apple, pineapple, celery, lettuce and celery seed. Toss lightly with dressing.
6 servings

GLAZED PINEAPPLE CORNISH HENS

4 (16 to 20 oz. each) Rock Cornish hens
2 cups seasoned dry stuffing mix
1 can (8 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1/4 cup chopped celery
1/4 cup sliced green onion

Melted margarine
2 Tbsp. honey
2 Tbsp. CHUN KING Soy Sauce
2 Tbsp. toasted sesame seeds
1 Tbsp. cornstarch
1/2 tsp. ground ginger
Dash garlic powder

Thaw hens; wash and pat dry. Prepare stuffing as package directs. Drain pineapple reserving juice; add water to make 1/2 cup. Set aside. Add pineapple, celery and green onion to stuffing. Cool completely. Stuff each hen with pineapple mixture. Close cavity with wooden picks; truss with string. Arrange hens in roasting pan without rack. Brush hens with margarine. Roast at 350°F., 1 hour. In saucepan, combine reserved juice, honey, soy sauce, sesame seeds, cornstarch, ginger and garlic powder. Cook, stirring constantly, until thickened and translucent. Baste hens with soy mixture; continue roasting 30 minutes basting again after 15 minutes. Place hens on platter; pour remaining sauce over hens.
4 servings
PINEAPPLE LAMB SHANKS

6 medium lamb shanks
Seasoned salt
1 can (20 oz.)
DEL MONTE
Pineapple Tidbits
In Its Own Juice
1 can (16 oz.)
DEL MONTE
Stewed Tomatoes
1 can (14-1/2 oz.)
chicken broth
1 tsp. rosemary
1 tsp. oregano
1 tsp. dried mint
1/2 tsp. garlic powder
1/2 cup dry vermouth
or white wine
3 Tbsp. cornstarch
1/4 cup chopped parsley

Arrange lamb in large roasting pan. Sprinkle with salt. Drain pineapple reserving juice. Combine reserved juice, tomatoes, broth, rosemary, oregano, mint and garlic powder. Pour over meat. Cover and roast at 350° F., 1-1/2 hours. Remove cover and baste meat; bake 1 hour. Remove meat to serving dish. Skim excess fat from pan juices. Dissolve cornstarch in vermouth; add to pan juices. Cook, stirring constantly, until thickened. Add pineapple. Pour sauce over meat. Garnish with chopped parsley and fresh mint, if desired. 6 servings

PINEAPPLE MUSTARD SAUCE (Not Pictured)

1 can (8 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 Tbsp. butter or margarine
1 egg
1 Tbsp. honey
2 Tbsp. Dijon mustard
1 tsp. prepared horseradish

Drain pineapple reserving juice in saucepan. Add butter, egg, honey, mustard and horseradish. Cook, stirring constantly, over medium heat until thickened. DO NOT BOIL. Fold in pineapple. Serve with ham or chicken. Approx. 1-1/3 cups
PEKING PINEAPPLE PORK

2 egg yolks, beaten
1 Tbsp. CHUN KING
Soy Sauce
1 tsp. dry sherry
1 lb. boneless pork, cubed
1/2 cup cornstarch
1 can (15-1/4 oz.)
DEl MONTE
Pineapple Tidbits
In Its Own Juice
1/4 cup sugar
1/2 tsp. salt
3 Tbsp. vinegar
3 Tbsp. CHUN KING
Soy Sauce
3 Tbsp. DEL MONTE
Tomato Catsup
1 Tbsp. dry sherry
1 Tbsp. cornstarch
1 clove garlic, crushed
1 small onion, cut into wedges
1 medium green pepper,
cut into strips
1 qt. oil

Combine egg yolks, soy sauce, sherry and 1 tsp. oil. Add meat; marinate 30 minutes. Dredge meat in cornstarch. Repeat dredging as meat absorbs cornstarch. Drain pineapple reserving juice. Combine reserved juice, sugar, salt, vinegar, soy sauce, catsup, sherry and cornstarch. Stir until cornstarch is dissolved; set aside. In skillet, heat 2 tablespoons oil. Stir-fry garlic, onion and green pepper 3 minutes. Add sauce mixture, stirring until thickened and translucent. Add pineapple; keep hot. Heat approximately 1 quart oil until very hot. Add meat and fry 5 minutes; drain on paper towel. Remove to serving dish. Pour hot sauce over meat. Garnish with Chinese parsley, green onion or tomatoes, if desired. Serve immediately. 6 servings

PINEAPPLE RUMAKI

1 can (8 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
15 strips bacon, cut in half crosswise
1/2 lb. chicken livers, cut into bite-size pieces
30 toothpicks
2 Tbsp. DEL MONTE
Tomato Catsup
2 Tbsp. brown sugar
1 Tbsp. lemon juice
2 tsp. Worcestershire sauce

Drain pineapple reserving juice. Wrap bacon around chicken liver. Thread one pineapple tidbit, bacon-wrapped liver and one pineapple tidbit on toothpick. Repeat. Combine reserved juice, catsup, brown sugar, lemon juice and Worcestershire sauce. Marinate rumaki in mixture 30 minutes. Broil, 8 to 9 inches from heat, 4 minutes. Turn and brush with marinade. Continue broiling 4 minutes. 30 appetizers
**GINGER-PINEAPPLE CHICKEN SALAD**

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice  
2 cups shredded cooked chicken  
2 Tbsp. CHUN KING Soy Sauce  
1 Tbsp. finely slivered ginger root  
5 cups shredded iceberg lettuce  
2 green onions, cut into 2-inch slivers  
1/2 cup Chinese parsley, stems removed  
3/4 cup oil  
2 Tbsp. lemon juice  
2 Tbsp. honey  
1/2 tsp. dry mustard  
1/2 tsp. salt  
1/4 tsp. pepper  
1/4 tsp. garlic powder  
1 Tbsp. toasted sesame seeds  
1/2 tsp. salt  
1/4 tsp. garlic powder

Drain pineapple reserving 1/4 cup juice. Toss chicken, soy sauce and ginger. Toss lettuce with green onion. Spread on serving dish. Arrange chicken, pineapple and parsley over lettuce. Blend together oil, reserved pineapple juice, lemon juice, honey, mustard, salt, pepper and garlic powder. Drizzle 1/2 cup dressing over salad. Garnish with sesame seeds. Use remaining dressing on other salads. 6 servings

**PINEAPPLE CHICKEN STIR-FRY**

1/4 cup CHUN KING Soy Sauce  
2 Tbsp. dry sherry  
2 tsp. sugar  
1/2 tsp. salt  
2 cups cubed, uncooked chicken  
1 can (20 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice  
1 Tbsp. cornstarch  
1/2 tsp. garlic powder  
1/4 tsp. ground anise  
3 Tbsp. oil  
1/2 onion, sliced  
2 cups broccoli flowerets  
1 cup julienne carrots  
Hot cooked rice

In bowl, combine 2 tablespoons soy sauce, 1 tablespoon sherry, sugar and salt. Add chicken; marinate 30 minutes. Drain pineapple reserving juice. Dissolve cornstarch in reserved juice. Add garlic powder and anise; set aside. In large skillet, heat 1 tablespoon oil. Stir-fry onion, broccoli and carrot, 3 minutes. Add 1/4 cup water and continue stir-frying until water evaporates or until vegetables are crisp-tender. Remove vegetables. Heat remaining oil. Stir-fry chicken 3 to 4 minutes. Add vegetables and pineapple. Add cornstarch mixture. Cook, stirring constantly, until thickened and translucent. Serve over rice. 6 servings
SHRIMP CURRY IN A HURRY

1 can (8 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 avocado, peeled and cut into eight wedges
2 Tbsp. margarine or butter
1-1/2 cups sliced celery
1/2 cup chopped onion
1 lb. medium shrimp, shelled, deveined and butterflied
2 tsp. curry powder

Condiments:
DEL MONTE Seedless Raisins
Chopped peanuts
Shredded coconut
Chutney

Drain pineapple reserving juice. Moisten avocado with reserved juice to prevent browning. Add water to remaining reserved juice to make 1/2 cup. Sauté celery, onion and shrimp in margarine, 3 minutes. Add curry; cook 1 minute. Blend in soup and reserved juice. Stir in pineapple; heat through. Serve over hot cooked rice. Garnish with avocado slices. Serve with condiments. 5 to 6 servings

PICKLED PINEAPPLE (Not Pictured)

1 can (20 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 tsp. unflavored gelatin
1/4 cup cider vinegar
1/4 cup firmly packed brown sugar
6 whole cloves
1/2 cinnamon stick

Drain pineapple reserving juice in saucepan. Sprinkle gelatin over juice. Add vinegar, sugar, cloves and cinnamon. Bring to boil; reduce heat and simmer 5 minutes. Remove spices. Pour over pineapple; allow to stand 4 hours or more. Serve with cold cuts, poultry, ham or fish. Approx. 2-2/3 cups
ELEGANT FRUIT COMPOTE

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 DEL MONTE Banana, sliced
1 cup quartered strawberries
1 kiwi, sliced

1 cup jicama pieces
(or apples)
Cointreau

Drain pineapple reserving juice. Moisten bananas with juice to pre-vent browning. Arrange fruit in dish; drizzle with cointreau. Garnish with sprigs of fresh mint, if desired. 4 to 6 servings

FRUIT EMPANADAS  (Fruit Pies)

1 can (8 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 can (17-1/2 oz.) refried beans
1 medium DEL MONTE Banana, mashed
3/4 cup firmly packed brown sugar
1/3 cup DEL MONTE Seedless Raisins
1/3 cup chopped nuts
1/2 tsp. cinnamon
4 pastry sticks or pastry for 2 double crust pies
1 egg
1 Tbsp. milk or cream

Drain pineapple reserving juice for other recipe uses. Combine beans, pineapple, banana, brown sugar, raisins, nuts and cinnamon in saucepan. Cook over low heat 10 minutes; cool. Prepare pastry as package directs; roll out to 1/8-inch thick. Cut into 4-inch circles. Combine egg and milk in small bowl. For each empanada, place 2 tablespoons filling on each circle. Brush egg-milk mixture on edges; fold in half and crimp edges with fork to seal. Place on baking sheet; coat each empanada with egg-milk mixture. Bake at 400° F., 15 to 20 minutes or until lightly brown. Serve warm or cold.
Approx. 3 dozen
PIEAPPLE-GINGER
ICE CREAM TOPPING

1 can (20 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 Tbsp. cornstarch
1/4 cup butter or margarine
1/4 cup brown sugar

In saucepan, combine pineapple and cornstarch. Stir until cornstarch dissolves. Add remaining ingredients. Cook, stirring constantly, until thickened and translucent. Serve warm over vanilla ice cream.  **Approx. 2-1/2 cups**

COOL PINEAPPLE MOLD

1 pkg. (6 oz.) lime flavored gelatin
1-3/4 cups boiling water
1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 cup ginger ale

1 tsp. vanilla extract
2 pkg. (3 oz. each) cream cheese, softened
1/4 cup milk
1 Tbsp. honey
2 tsp. chopped fresh mint or 1 tsp. dried mint

FRUIT TART

1 9-inch pastry shell, baked and cooled  1 pkg. (8 oz.) cream cheese, softened
1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice  1/2 cup apricot preserves

Prepare pastry shell. Drain pineapple reserving juice. Beat 3 tablespoons reserved juice, cream cheese and 1/4 cup apricot preserves until smooth and well blended. Spread evenly over pastry. Arrange fruit over cheese mixture. In saucepan, combine remaining 1/4 cup preserves with 1 teaspoon reserved juice; heat. Spread over fruit. Chill until ready to serve.
8 servings

HEAVENLY HASH (Not Pictured)

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
2 cups cold cooked rice  1 cup whipping cream
2 cups miniature marshmallows  1/2 cup sugar
1 can (17 oz.) DEL MONTE Unpeeled Apricot Halves, drained  1 tsp. vanilla extract

Drain pineapple reserving juice for other recipe uses. Lightly toss together pineapple, rice, marshmallows and apricots. Whip cream, gradually adding sugar and vanilla. Fold into fruit mixture. Chill several hours. Garnish each serving with nuts.
6 to 8 servings
**PINEAPPLE CHEESE PIE**

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 pkg. (8 oz.) cream cheese, softened
1 egg, beaten
1/4 cup sugar

Drain pineapple reserving juice. Blend cream cheese with egg, 3 tablespoons sugar and 2 teaspoons reserved juice. Pour into crust. Bake at 350° F., 20 minutes. Cool. Combine pineapple, remaining reserved juice, cornstarch and remaining sugar. Cook, stirring constantly, until thickened and translucent. Remove from heat; add vanilla. Spread pineapple mixture over cheese filling. Chill. Garnish with whipped cream, toasted coconut, nuts or graham cracker crumbs, if desired. 6 to 8 servings

**OLD FASHION PINEAPPLE PIE**

2 cans (15-1/4 oz. each) DEL MONTE Pineapple Tidbits In Its Own Juice
2 eggs
1 cup sugar
2 Tbsp. flour
1 tsp. vanilla extract
Dash salt
Pastry for 9-inch double crust
2 Tbsp. margarine or butter

Drain pineapple reserving 3 tablespoons juice. Combine reserved juice, pineapple, eggs, sugar, flour, vanilla and salt. Mix well. Line 9-inch pie pan with pastry. Fill with pineapple mixture. Dot with margarine. Cover with top crust. Slash to allow steam to escape. Seal and flute. Bake at 425° F., 35 minutes. Cool completely before serving. 8 to 10 servings
JAMAICAN BROWNIES

1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1 pkg. (22 oz.) fudge brownie mix
2/3 cup chopped nuts
1 pkg. (8 oz.) cream cheese, softened
1-1/2 cups powdered sugar
1/2 tsp. vanilla

Drain pineapple reserving 1 tablespoon juice. Prepare brownie mix as package directs. Fold in pineapple and 1/3 cup nuts. Spread in greased 13 x 9-inch pan. Bake at 350°F., 40 minutes. Cool. Mix cream cheese, sugar, reserved juice, vanilla and remaining nuts. Spread over brownies. Cut into squares. 12 servings

PINEAPPLE MINI CAKES

10 slices pound cake
1 can (15-1/4 oz.) DEL MONTE Pineapple Tidbits In Its Own Juice
1/4 cup honey
1 tsp. vanilla extract
1/2 cup whipping cream
1 Tbsp. sugar
1/2 tsp. rum extract
2 Tbsp. toasted coconut

Cut cake into 3-inch rounds. Drain pineapple reserving juice. Combine reserved juice, honey and vanilla. Fold in fruit. Spoon fruit and liquid evenly over 5 slices cake. Top with remaining slices. Whip cream gradually adding sugar and rum extract. Spoon over each serving. Sprinkle with coconut. Garnish with fresh mint or cherry, if desired. 5 servings