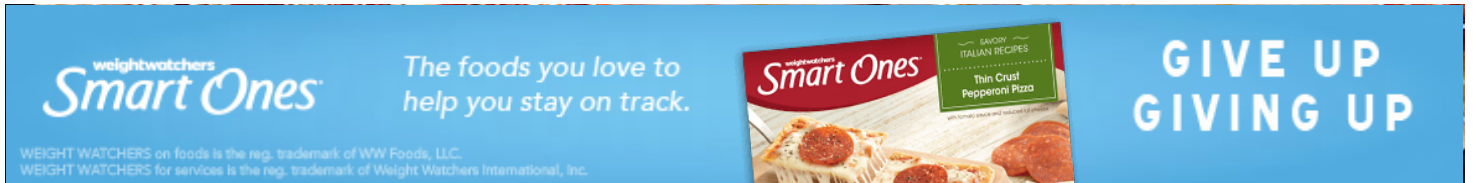




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# Pineapple Casserole Recipe

Recipe created by Sarah Simmons



Photo: Lennart Weibull



**Serves 12**

**Ingredients**

- 4 Tbsp. unsalted butter, plus more for greasing pan
- 1 1/2 cups cornbread crumbs
- 1/3 cup mayonnaise, preferably Duke's brand
- 1/4 cup jarred pimentos, drained and chopped
- 2 Tbsp. coarsely grated sweet onion
- 1 pickled jalapeño, seeded and finely chopped
- 1/2 pound good-quality sharp yellow cheddar, coarsely grated (about 2 packed cups)
- 1/8 tsp. ground cayenne pepper
- 1/8 tsp. ground white pepper
- 1 cup sugar
- 1/4 cup plus 3 Tbsp. all-purpose flour
- 2 (20-ounce) cans crushed pineapple in natural juice, drained

## Directions

*Active time: 30 minutes*

*Total time: 1 hour*

Preheat oven to 350°. Lightly butter a 9" square or round baking dish or pan. On a large rimmed baking sheet, arrange cornbread crumbs and toast, stirring halfway through, until dried and golden brown, 8 to 10 minutes. Meanwhile, in a small pot, heat butter over medium heat until the solids are golden brown and the butter has a nutty fragrance, about 5 minutes. In a medium bowl, carefully toss together cornbread crumbs and butter; set aside.

In another medium bowl, stir together mayonnaise, pimentos, onion and jalapeño. Add cheese, cayenne and white pepper, and stir again until combined.

In a large bowl, stir together sugar and flour until very well incorporated, then fold in pimento cheese mixture. Put pineapple in a fine sieve, working in batches if needed, and press to remove as much juice as possible. Add pineapple to pimento cheese mixture and stir until combined. Transfer to prepared pan, scatter with reserved cornbread crumbs and bake until browned on top and bubbly, about 25 minutes.

**Make ahead:** Serve warm from the oven or at room temperature.

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