

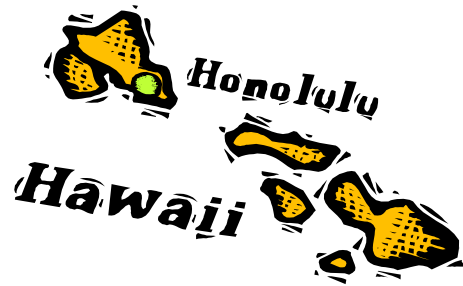


Strawberry PiNa COLadaS

By Bridget

1 cup coconut cream
1 cup pineapple juice
8 ice cubes
4 fresh strawberries

Blend and enjoy!



HaWaiian HayStackS

By www.grouprecipes.com

Time: 20 minutes

Serves: 6 - 8

Ingredients:

- 2 cans cream of chicken soup
- 1 can chicken broth
- 3 C cooked chicken, chopped
- Steamed rice (I like to use Thai rice)

Toppings:

- Chow Mein noodles
- Toasted coconut
- Pineapple tidbits
- Green onions, thinly sliced
- Sweet bell pepper, diced
- Frozen sweet petite peas, thawed & do not cook them
- Water chestnuts, diced
- Celery, diced
- Slivered almonds, toasted
- Grated cheese, optional

Mix the soups together and bring to a simmer. Add chicken and simmer for 10 mins to heat the chicken thoroughly.

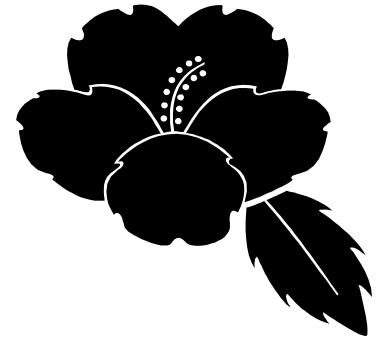
To Serve:

Ladle chicken and sauce over rice and top with any combination of the toppings. Caution, this makes a big serving so start out easy with the rice and chicken with sauce as this builds up when adding the toppings.

BROWN Sugar-Baked Pineapple

By Southern Living

Prep: 10 min., Stand: 10 min., Broil: 17 min.



Ingredients:

- 1 cup lemon juice
- 3/4 cup honey
- 1/4 cup firmly packed light brown sugar
- 2 fresh pineapples, peeled and cored
- 4 cups light vanilla ice cream

Stir together first 3 ingredients in a small bowl; let stand 10 minutes. Cut each pineapple into 8 (3/4- to 1-inch-thick) slices. Place pineapple slices on an aluminum foil-lined baking sheet, and pour honey mixture evenly over top. Broil 3 inches from heat 15 to 17 minutes or until golden brown. Serve with ice cream. You can do these on the grill, too.

Yield: Makes 8 servings (serving size: 2 pineapple slices and 1/2 cup ice cream)