

Served at
Gov't House Pineapple Cherry Slaw

Base: 1 cup flour
1/2" butter
1 1/2 Tablesp sugar

Filling: 1/2 cup sugar
2 Tablesp corn starch
1 cup crushed pineapple undrained

3/4 cup maraschino cherries cut & drained } add after
1/4 tea. Almond extract } cooked

Meringue topping
2 egg whites
3 Tablesp sugar
Sprinkle Coconut:

Base - Combine ingredi - press in 8x8 pan - Bake 20 min 350.
Cool.

Filling - Cook until thick - remove and cherries & almond.
Spread on base

Beat egg whites etc - top & brown in oven.

Run a knife around edges of pan after baking to loosen meringue.

Creamy Dessert

2/3 cup minute rice

1/2 " water

1/4 " pineapple juice

1/4 teaspoon salt

12 quartered marshmallows

6 dried maraschino cherries

1 1/2 cups chunk pineapple

1/2 " whipping cream

1 Tablesp Sugar

1 tea. vanilla

Combine rice, water, pineapple juice & salt

Bring to boil & cover. Let simmer 10 mins. Remove & let stand covered 10 mins.

Add marshmallows, cherries & pineapple
Whip cream with sugar & vanilla. Fold into
rice & chill.

Serves 8.