



## CANDIED PINEAPPLE

- 1  $\frac{3}{4}$  Cups Granulated Sugar
- 1 Large Fresh Pineapple, Peeled and Cored, Then Sliced

### DIRECTIONS

1. Sprinkle half of the sugar into the bottom of a 13 x 9 baking pan.
2. Arrange pineapple on top.
3. Sprinkle with remaining sugar, cover with plastic wrap and allow to stand overnight at room temperature.
4. Cook pineapple slices and liquid over medium-high heat for 15 minutes.
5. Remove slices with a slotted spoon and drain on a wire rack set over top of the baking pan.
6. Once drained, place pineapple in baking pan, cover with remaining juices from skillet.
7. Allow to stand overnight at room temperature.
8. Repeat cooking and draining process again.
9. If pineapple is to be used for fruitcake or steamed pudding, refrigerate between sheets of waxed paper in a covered container.
10. If it is to be served as candy, roll in powdered or granulated sugar and allow to dry overnight on racks to form crust.
11. If it is to be dipped into melted chocolate, dry overnight on wire rack before dipping.