

Holiday Cooking

Add Sparkle To Holiday Side Dishes With Fresh Pineapple

(NAPSA)—There may be golden opportunities for cooks seeking sensational side dishes to complement the traditional holiday turkey and ham. The secret to sparkling side dishes may lie in the tangy flavor and juicy texture of fresh pineapple.

This golden fruit can be the natural pick-me-up for everything from traditional candied yams to savory stuffings and rice dishes. It gives this recipe for Pineapple Sausage Stuffing a savory new personality, updating a traditional bread and pork sausage stuffing with the fresh flavor of finely chopped fresh pineapple and sweet, dried cranberries.

Pineapple Sausage Stuffing

Prep: 30 min. Bake: 40 min

Makes: 16 servings

- 1 package (12 oz.) pork sausage
- 1 cup margarine
- 1½ cups finely chopped celery
- 1 cup chopped onion
- 8 cups fresh white bread, torn into small pieces
- 1½ cups finely chopped DOLE® Fresh Pineapple
- 1 cup dried cranberries
- 1¼ cups chopped pecans, toasted
- ½ cup chopped fresh parsley
- 1 teaspoon dried oregano leaves, crushed
- 1 teaspoon ground sage



Pineapple Sausage Stuffing



Pineapple Cranberry Sauce

- Crumble sausage into large skillet; cook over medium high heat until pork is completely browned. Drain sausage. Set aside.

- Melt margarine in another skillet. Stir in celery and onion. Cook about 10 minutes or until vegetables are tender.

- Stir together bread, sausage, celery, onion, pineapple, cranberries, pecans, parsley, oregano and sage in large bowl. Pour into lightly greased 3-quart casserole dish. Cover.

- Bake at 350°F., 30 to 35 minutes or until heated through. Garnish with fresh sage, if desired. Serve with roasted turkey and peeled mini carrots.

Per serving: 366 calories, 26g fat (6g sat.), 18mg cholesterol, 638mg sodium, 26g carbohydrate, 9g protein.

Pineapple Cranberry Sauce

Prep: 10 min. Cook: 10 min.

Makes: 2½ cups

- 1½ cups chopped DOLE® Fresh Pineapple
- 1 cup fresh or frozen cranberries
- ½ cup orange juice
- ¼ cup sugar
- 1 tablespoon cornstarch
- ½ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves

Combine cranberries, juice, sugar, cornstarch, cinnamon and cloves in medium saucepan. Bring to boil. Reduce heat. Cook 5 minutes, stirring occasionally. Add pineapple; cook and stir 1 to 2 minutes or until heated through. Serve over ham, turkey, squash or yams.

Per ¼ cup serving: 45 calories, 0g fat (0g sat.) 0mg cholesterol, 1mg sodium, 12g carbohydrate, 0g protein.