# Pineapple Dillies

*Makes 4 servings*

## Ingredients

- 1 pound carrots
- 1/2 cup water
- 1/2 tsp salt
- 3 green onions
- 2 Tbsp butter or margarine
- 3/4 cup pineapple chunks, drained
- 1/4 tsp dried dill
- Salt and pepper, to taste

## Instructions

1. Cut carrots into 3-inch strips. Place in a 10-inch skillet with water and salt.
2. Cover tightly and simmer until tender-crisp, 5 to 10 minutes.
3. Cut onions into thin diagonal slices.
4. Push carrots to one side of skillet.
5. Add butter to the liquid remaining in the pan (about a tablespoon will be left). Turn up the heat.
6. When bubbly, add drained pineapple chunks, onion, and dill. Heat and stir for a minute or two.
7. Combine with carrots. Season with additional salt and pepper, if desired.

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# Pineapple-Lemon Peas

*Makes 4 servings (inferred - see Editor's Notes)*

## Ingredients

- 2 pounds fresh peas
- 1/2 cup water
- 1/2 tsp salt
- 2 Tbsp butter or margarine
- 3/4 cup drained pineapple chunks
- 1/2 tsp grated lemon rind
- 1 tsp lemon juice
- 1 chopped pimiento (optional)

## Instructions

1. Use the same cooking method as Pineapple Dillies (above).
2. Cook peas just until tender.
3. Add pimiento, if desired.

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# Pineapple-Chili Green Beans

*Makes 4 servings (inferred - see Editor's Notes)*

## Ingredients

- 1 pound fresh green beans
- 1/2 cup water
- 1/2 tsp salt
- 2 Tbsp butter or margarine
- 1/2 tsp chili powder
- 3/4 cup drained pineapple chunks

## Instructions

1. Use the same cooking method as Pineapple Dillies (above).
2. Cut beans into 1 1/2-inch diagonal pieces.
3. Cook until tender-crisp, 10 to 12 minutes.

## PINEAPPLE DILLIES



- 1 pound carrots
- ½ cup water
- ½ teaspoon salt
- 3 green onions
- 2 tablespoons butter or margarine
- ¾ cup pineapple chunks
- ¼ teaspoon dried dill
- Salt and pepper

Cut carrots into 3-inch strips; put in 10-inch skillet with water and salt; cover tightly and simmer until tender-crisp, 5 to 10 minutes. Cut onions into thin diagonal slices. Push carrots to one side of skillet. Add butter to liquid in pan (about a tablespoon will be left). Turn up heat. When bubbly add drained pineapple chunks, onion and dill. Heat and stir a minute or two. Combine with carrots. Season with additional salt and pepper, if desired. 4 servings.

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*Use the same cooking method to make:*

## PINEAPPLE-LEMON PEAS

- 2 pounds fresh peas
- ½ cup water
- ½ teaspoon salt
- 2 tablespoons butter or margarine
- ¾ cup drained pineapple chunks
- ½ teaspoon grated lemon rind
- 1 teaspoon lemon juice

(Cook peas just till tender. Add 1 chopped pimiento, if desired.)

## PINEAPPLE-CHILI GREEN BEANS

- 1 pound fresh green beans
- ½ cup water
- ½ teaspoon salt
- 2 tablespoons butter or margarine
- ½ teaspoon chili powder
- ¾ cup drained pineapple chunks

(Cut beans into 1½-inch diagonal pieces. Cook till tender-crisp, 10 to 12 minutes.)

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