

Pink Pineapple



◇ The name pineapple comes from Middle English *pinappel* (“pinecone”, literally “pine-apple/pine-fruit”), equivalent to *pine* + *apple*. Later was used for the fruit of the pineapple plant due to its resemblance to a pinecone.

◇ What does pink pineapple taste like?

- Candy pineapple
- Less sour than a regular pineapple
- Juicier and sweeter



Pink pineapples are made by using the coloring from tomatoes and watermelon and put into a regular pineapple in a lab.

Have your parents help you make a beautiful Pink Pineapple Pie!

Ingredients:

- 4 cups pink pineapple, chopped
- 1/4 cup cornstarch
- 1/4 cup white sugar *can sub with sweetener of choice*
- 1/2 tsp salt
- Zest and juice of 1/2 lemon or lime
- 3 tbsp. butter

Instructions:

1. Add pineapple, cornstarch, sugar, and salt to a blender or food processor and puree until smooth.
2. Pour the mixture into a saucepan on medium heat. Once it starts to bubble, stir constantly until it begins to thicken.
3. Turn off the heat, squeeze in the lime or lemon juice and stir in the butter.
4. Once the butter has fully melted, pour the mixture into the pie crust .
5. Let pie cool to room temperature before slicing.