

Tropical Inspiration for

Holiday Entertaining

When it comes to holiday entertaining, no one wants to gamble with the menu. Which is why we're highlighting a few of our proven holiday favorites to pick and choose from. These recipes are so good, you'll have a hard time deciding which ones you like best!



Pineapple Glazed Brussels Sprouts with Chorizo and Dates

Prep time: 30 minutes | Serves 4

- 1 lb. Brussels sprouts (uniform in size), stems cut, yellow outer leaves removed
- 2 Tbs. olive oil
- 1/3 cup chopped toasted hazelnuts
- 4 oz. Spanish chorizo, diced
- 1 cup DOLE® Pineapple Juice
- 1/3 cup apple cider vinegar
- 1 tsp. adobo sauce from canned chipotle chiles
- 2 cloves garlic, minced
- 1/2 cup chopped dates

Heat oven to 400°F.

Cut Brussels sprouts into quarters. Line a rimmed baking sheet with aluminum foil. Toss together brussels sprouts and oil until coated. Sprinkle generously with salt and pepper. Bake for 15 to 20 minutes, until lightly browned.

Meanwhile, heat a medium saucepan over medium-high heat; add the chorizo. Cook for 5 minutes or until crispy. Remove chorizo for later use, discard any fat.

To saucepan, add pineapple juice, apple cider vinegar, adobo sauce, and garlic. Bring to boil; reduce by about three-fourths.

Remove Brussels sprouts from the oven and add the pineapple juice mixture. Toss well to combine. Bake an additional 5 minutes. Add chorizo and dates, and bake 5 more minutes. Season to taste with salt and pepper.

Transfer mixture to 4 bowls. Sprinkle with hazelnuts.



Pineapple Sausage Stuffing

Prep time: 1 hour | Serves 10

- 1 12-oz. package pork sausage
- 1/2 cup unsalted butter or margarine
- 1 1/2 cups chopped celery
- 1 cup chopped onion
- 1 tsp. dried oregano leaves, crushed
- 1 tsp. ground sage
- 1 can (20 oz.) DOLE® Pineapple Tidbits or Chunks
- 8 cups sliced sourdough bread, cut into cubes
- 1 1/4 cups chopped pecans, toasted
- 1 cup dried cranberries
- 1/3 cup chopped fresh parsley
- Nonstick Cooking Spray

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

Melt butter in a skillet. Add celery, onion, oregano and sage cook for 10 to 15 minutes or until vegetables are tender.

Drain pineapple tidbits; reserve 1/2 cup of juice.

Combine pineapple tidbits, bread, cooked sausage, celery onion mixture, pecans, cranberries, parsley, and reserved pineapple juice in a large bowl; mix well. Spoon into a 3-quart casserole dish coated with cooking spray; cover.

Bake at 375°F for 30 minutes. Uncover and bake 10 to 15 minutes longer or until heated through. Garnish with pineapple wedges or slices and fresh sage, if desired.

Old Fashioned Pineapple Upside Down Cake

Prep time: 55 minutes | Serves 8

- 2/3 cup unsalted butter or margarine, divided
- 2/3 cup packed brown sugar, divided
- 1 can (20 oz.) DOLE® Pineapple Slices
- 10 maraschino cherries
- 3/4 cup granulated sugar, divided
- 2 eggs, separated
- 1 tsp. grated lemon peel
- 1 tsp. lemon juice
- 1 tsp. vanilla extract
- 1 1/2 cups all-purpose flour
- 1 3/4 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup sour cream

Melt 1/3 cup butter or margarine in a 10-inch cast-iron skillet. Remove from heat. Add brown sugar and stir until blended.

Drain pineapple slices well, reserving 2 Tbs. syrup. Arrange pineapple slices in sugar mixture. Place a cherry in center of each slice.

Beat remaining 1/3 cup margarine with 1/2 cup granulated sugar until light and fluffy. Beat in egg yolks, lemon peel and juice, and vanilla. Combine flour, baking powder, and salt. Blend into creamed mixture alternately with sour cream and the reserved pineapple syrup.

Beat egg whites to soft peaks. Gradually beat in remaining 1/4 cup granulated sugar to make stiff meringue. Fold into batter. Pour over pineapple in skillet.

Bake at 350°F for 35 minutes or until cake tests done. Let stand 10 minutes, then invert onto a serving plate. Serve warm or cold.



Tropical Pineapple Mimosa

Prep time: 10 minutes
Serves 4

- ¼ cup pink sanding sugar
- 1 bottle (750 ml) sparkling apple cider
- ¼ cup DOLE® Pineapple Juice, chilled
- ¼ cup blood orange juice or orange juice

Dip rims of champagne flutes or other glasses in water. Dip again into sanding sugar.

Divide sparkling cider, pineapple juice, and blood orange juice among 4 glasses.

Tip: For an alcoholic version, replace the sparkling apple cider with 1 bottle (750 ml) Champagne.



Island Sangria

Prep time: 15 minutes
Serves 12

- 3 cups frozen DOLE® Mixed Fruit, partially thawed
- ½ cup brandy
- 2 tablespoons sugar
- 2 bottles (750 ml each) red wine
- 2 cups DOLE Pineapple Juice

Place mixed fruit, brandy, and sugar in a 2- to 3-quart pitcher and stir to combine. Put in refrigerator for 6 to 8 hours. Add wine and pineapple juice, and stir to combine. Serve over ice.



Pineapple Passion Holiday Punch

Prep time: 20 minutes
Serves 20

- 1 can (46 oz.) DOLE® Pineapple Juice; ¼ cup reserved
- ½ cup maraschino liqueur
- 2 cups coarsely chopped strawberries, puréed with reserved DOLE Pineapple Juice
- 1 bottle (750-ml) Prosecco
- 3 very thinly sliced rounds fresh unpeeled pineapple to float on top of punch, plus 20 small fresh unpeeled pineapple wedges for the glass rims
- 3 strawberries, thinly sliced crosswise to float on top of the punch
- 20 Maraschino cherries; more as needed
- Small mint leaves

Combine the remaining pineapple juice, maraschino liqueur, and puréed strawberries in a large punch bowl. Just before serving, slowly add the Prosecco. Rinse the fresh pineapple rounds, and pat dry with paper towels. Float the pineapple rounds on top of the punch, along with the sliced strawberries and mint leaves.

Garnish the glasses with wedges of fresh pineapple and maraschino cherries. Ladle the punch into the prepared glasses and serve.

Pineapple Ginger Bubbly

Prep time: 10 minutes
Serves 1

- 1 Tbs. sanding sugar
- ¼ tsp. ground ginger
- 3 oz. DOLE® Pineapple Juice; more for the rim of the glass
- ¼ tsp. finely chopped fresh ginger
- 3 small mint leaves
- Favorite Champagne
- Fresh pineapple wedge, for garnish
- Candied ginger, for garnish

Mix the sanding sugar and ground ginger together on a small shallow plate. Dip the rim of a Champagne flute in pineapple juice. Run the rim through the sugar-ginger mixture until well coated. Set aside.

On a work surface, muddle the fresh ginger and 2 small mint leaves together. Transfer to the glass. Add pineapple juice, top with Champagne, and add the remaining mint leaf. Garnish the rim with the fresh pineapple wedge and candied ginger. Serve immediately.



Party Cheese Ball

Prep time: 15 minutes

Makes one large cheese ball

- 8 oz. cream cheese, at room temperature
- 5 oz. garlic and fine herb flavored Gournay cheese
- 1 cup lightly packed DOLE® Pineapple Tidbits, drained, finely chopped, and patted dry with paper towels
- ½ cup roasted, salted cashews, coarsely chopped
- 3 Tbs. dried cranberries, finely chopped
- ½ tsp. ground Aleppo pepper (optional)
- ¼ tsp. kosher salt
- 3 Tbs. thinly sliced fresh chives

Combine the cream cheese and Gournay cheese in the bowl of a stand mixer fitted with the paddle attachment, and mix on medium speed until well combined. Add one-third pineapple tidbits, half of the cashews, half of the cranberries, the Aleppo pepper, if using, and the salt. Mix on medium speed until well combined. Scoop the mixture into a mound in the center of a large sheet of plastic wrap. Lift all 4 ends of the wrap up and around the cheese mound. Using your hands, form the cheese into a ball through the plastic wrap. Twist the plastic wrap pieces together tightly at the top of the cheese ball. Transfer to a bowl, and refrigerate for 4 hours or up to overnight.

Before serving, finely chop the remaining cashews. Spread the cashews, the remaining pineapple, and the remaining dried cranberries in an even layer on a large rimmed baking sheet. Remove the plastic from the cheese ball. Roll and gently press the ingredients on the baking sheet onto the cheese ball to evenly coat. Serve immediately with crackers, sliced baguette, or crudité.



Glazed Pineapple Hasselback Ham

Prep time: 40 minutes

Serves 6 Makes enough glaze for two 4-lb. boneless hams

- 1 can (20 oz.) DOLE® Pineapple Tidbits, strained, juice reserved, and finely chopped
- 1 packed cup dark brown sugar (about 5 oz.)
- ½ medium jalapeño, seeded if you like (about ½ oz.)
- 1½ tsp. pure vanilla extract
- Kosher salt
- 7 Tbs. Dijon mustard
- 1 4-lb. fully cooked uncured, unflavored boneless baked ham
- 1 can (20 oz.) DOLE® Pineapple Slices, drained and halved crosswise
- 1 Tbs. finely chopped fresh flat-leaf parsley, for garnish (optional)

Add the pineapple juice to a medium saucepan. Bring to a boil over high heat. Reduce the heat to medium high and cook until the juice is reduced by about half, about 5 minutes. Add the pineapple tidbits, sugar, jalapeño, vanilla, and 1 tsp. salt. Bring to a boil over high heat. Reduce heat to medium high, and continue to cook, stirring frequently, until the sugar is dissolved, the pineapple is soft, and the mixture looks syrupy, about 3 minutes. Let cool

slightly, transfer to a food processor, add the mustard, and process until smooth. Set aside to cool.

Meanwhile, position a rack in the center of the oven, and heat the oven to 350°F. Rinse the ham with water, and pat dry with paper towels. Cut the ham crosswise into ¼- to ⅜-inch-thick slices, about halfway through the meat. Do not cut all the way through the ham. Put 2 halved slices of pineapple next to each other between each ham slice. As you work toward the smaller end of the ham, use only one half pineapple between slices. Secure the ham with three bamboo skewers (one in the center, the remaining two on each end), pushing through the entire ham. Transfer to a small rimmed baking sheet or shallow roasting pan, and add ¾ cup water to the pan. Brush ¾ cup of the glaze onto the ham on all sides and into the folds of the cut slices.

Bake the ham for 30 minutes. Remove from the oven, and let rest for 15 minutes or up to 1 hour. Before serving, broil on high on the center rack until the glaze caramelizes in places, about 3 minutes (watch closely to avoid burning). Let cool slightly, remove and discard the skewers, garnish with the parsley, if using, and serve.