

### **Pineapple Mint Ice Cream**

#### Ingredients

- 2 cups whipping cream
- 1 pineapple (about 3 cups)
- 1- 14oz can sweetened condensed milk
- 1 cup pineapple juice
- ½ cup loosely packed mint leaves
- ½ cup sugar

#### **Directions**

Puree the pineapple and mint leaves in a blender. Set aside. Beat the heavy cream on high until soft ribbons begin to form. Slowly pour in the sugar while beating the whipped cream. Once you see that the ribbons are becoming stiffer, more prominent, slow the beater down to medium speed and slowly pour in the sweetened condensed milk and juice. Once combined, fold in the pineapple mint mixture. Place in a freezer safe container and freeze for 4 hours to overnight.

### **Pineapple Puff Pastry**

#### Ingredients

- 8oz cream cheese, softened
- 2 Tbs cornstarch
- 1 box puff pastry (2 pastry sheets)
- 1-8 oz crushed pineapple
- 1-8oz pineapple juice
- 1 cup powdered sugar
- 1 egg
- 1 Tbs cream or whole milk
- ½ tsp minced ginger
- ¼ cup granulated sugar
- Flour

#### **Directions**

Preheat your oven to 350F. Sprinkle a handful of flour on a flat clean surface. Roll each of the pastry dough out to about 12 inches. Cut into 12 squares. Line a cookie sheet with parchment paper. Arrange 12 of the squares on the cookie sheet evenly spaced. Set aside the other 12 squares for the time being.

Whisk the ¼ cup sugar and cornstarch together until the cornstarch is well combined. Place the pineapple juice and crushed pineapple in a small pot over medium heat. Once it begins to boil slightly, pour in the sugar and cornstarch. Stir continuously until the mixture thickens. Remove from heat.

Place the cream cheese, powdered sugar, ginger, and cream in a small bowl. Beat with a hand mixer until all the ingredients are thoroughly combined and whipped to a fluff. Using a spoon, divide the cream cheese evenly among the 12 squares of pastry dough. Be sure to spread the cream cheese slightly spread the cream cheese leaving a quarter inch of space around the edge of the dough so it doesn't spill over during baking. Place a spoonful of pineapple filling in the center of each cream cheese square. Place a second pastry dough square over top. Whisk the egg with a tablespoon of water and brush lightly over the pastry. Bake for 15 minutes or until pastry has puffed up and golden brown. Allow to cool for 10 minutes before eating.

### **Pineapple Fried Rice**

#### Ingredients

- 3 cups cooked white rice
- 2 cups ripe pineapple, diced
- 2 Tbs sesame oil
- 2 Tbs vegetable oil
- 1 small red bell pepper, diced
- 1 Tbs sugar
- 1 tsp ginger, minced
- ½ cup carrots, diced
- ½ tsp white pepper
- ½ tsp salt
- ¼ cup green onions, minced
- ¼ cup soy sauce

#### **Directions**

Heat the 2 tablespoons vegetable oil in a large pan or wok over medium high heat. Add in the pineapple, bell pepper, and carrots. Stir occasionally for 3 minutes to caramelize the pineapple slightly and soften the vegetables. In the meantime, combine the soy sauce, sesame oil, salt, white pepper, and sugar in a small bowl. Whisk to dissolve the seasonings. Set aside. Stir the ginger in with the other ingredients in the pan. Cook until fragrant, about 1 minute. Add the rice. Then pour the soy sauce mixture over everything. Using a spatula, toss the ingredients carefully but quickly to fully incorporate the soy sauce and seasonings. Remove from heat and top with green onions. Serve immediately.