

Table for One Episode #6

Kickin' Pineapple Upsidedown Cake (with a nod to Emeril Lagasse)

Ingredients: ½ half cup canned crushed pineapple, ½ cup brown sugar, 3 T butter, ½ cup chopped bacon, ½ diced jalapeno , 1 egg, 1/3 c milk or half and half, 1 box Jiffy Mix Cornbread.

Fry bacon until very crispy, drain grease and set aside. Melt butter in glass baking dish or 8" round baking pan. Use pastry brush to spread butter up sides of baking dish. Add sugar, bacon bits and drained pineapple directly to butter distributing evenly across bottom of pan. Mix egg and milk in a mixing bowl adding Jiffy Mix and diced jalapenos. Pour mix over pineapple mixture and bake @350 for 25-35 minutes depending on depth of baking vessel. 8" round pan will take less time than a taller bowl. When knife inserted in center comes out clean, cake is done. Invert over a plate immediately after removing from oven. Delicious warm or cold!

Pineapple Salsa

Ingredients: 1cup canned crushed pineapple, ½ diced jalapeno, ½ red* bell pepper diced, ½ red onion sliced thin and cut in pieces. 2T white wine or rice vinegar. Mix all ingredients together and serve with chips or as a vibrant side salad. This recipe makes about 2 cups of salsa but you could double it to use ingredients more efficiently. Just know it makes a lot! *Any color pepper may be used but the red, yellow and orange ones will help you see the jalapenos for heat distribution. You may also add more garden vegetables to this such as cherry tomatoes, jicama, cucumber, zucchini, radish, avocado etc. Very fresh and versatile.