

FRUIT SALAD

I combined a couple of recipes to make a salad that is reminiscent of what I had on Guam – less the food coloring for the whipped creams. This is not too sweet, but it is creamy delicious! You will need to drain the fruit for a few hours or overnight before preparing the salad. Recipe courtesy **PaulaQ.com**.

Makes about 9 fluffy/not compacted cups of salad

INGREDIENTS

Set 1

2 – 15 ounce cans fruit cocktail with maraschino cherries and grapes in lite syrup

1 – 15 ounce cans mandarin oranges in lite syrup

1 – 8 ounce can pineapple tidbits in lite syrup

Set 2

4 ounces real cream cheese

8-ounce tub Cool Whip

1/3 cup full fat sour cream

Set 3

1 ½ cups miniature marshmallows, colored

½ cup shredded, sweetened coconut

¾ cups walnuts, measured then chopped

Tools: colander, large salad plate, large mixing bowl, electric hand beater, rubber spatula

DIRECTIONS

1. Pour the fruit cocktail and pineapple into a colander followed by the mandarin oranges. Drain. Set colander with fruit in the salad plate to drain for two more hours. This will reduce the amount of fruit juice that settles at the bottom of the bowl after the salad sits in the fridge. There will be some liquid, but not as much.
2. In the meantime, place the 4 ounces of cream cheese in a large bowl so it can come to room temperature.
3. Once the fruit has drained for a couple of hours, beat the cream cheese with the electric beater. Whip it well.
4. Add the sour cream to the cream cheese, and thoroughly beat together.
5. Add the Cool Whip and beat to combine. Use a rubber spatula to scrape the edges and the bottom of the bowl. Beat again to incorporate.
6. Add all the fruit, walnuts, coconut, and the marshmallows to the bowl of whipped ingredients. Use the rubber spatula to gently fold everything together. Some mandarin oranges will break apart.
7. Transfer to desired containers, cover, and refrigerate at least two hours.

NOTE: The salad will hold up for two days in the fridge...but drain the liquid once you see it inside the bowl.