

# Dale's

## Southern Grill "A SOUTHERN EXPERIENCE..."

### Ambrosia Salad

As a child growing up in Florida, I remember having Ambrosia every Christmas and Thanksgiving on our trips to Kentucky to visit family. It was the only time we ever had it because an entire dish made up of fruit that was considered a luxury in those days. Oh, we had an occasional orange, apple or banana but pineapple, cherries and nuts were reserved for special occasions or holidays and when we had this wonderful Southern Ambrosia. The adults kept this dish a secret from us kids more for them I'm sure... I got it by mistake one year...been hooked ever since. This is my grandmother's recipe on my fathers side of the family... we affectionately called her Baba...

I've used canned pineapple and orange for convenience. Fresh is much better if available.

#### Ingredients

- \* 1 can (20 ounces) pineapple tidbits
- \* 1 can (11 ounces) mandarin orange segments
- \* 1/4 cups maraschino cherries... drained and rinsed
- \* 1 cup miniature marshmallows
- \* 1 cup sweetened flaked coconut
- \* 1/2 cup pecan pieces
- \* 1/2 cup dairy sour cream OR plain yogurt
- \* 1 cup Whipped Topping -- cool whip

#### Directions

1. Drain pineapple and orange segments.
2. In large bowl, combine pineapple, orange segments, cherries, marshmallows, coconut and nuts.
3. In a separate bowl, combine sour cream and whipped topping.
4. Stir sour cream mix into fruit mixture.
5. Refrigerate, covered, 1 hour.

Serves: 4 to 6

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