



Rating:



Frog Eye Salad

Funny name, serious taste! This recipe is scaled for a large party; the leftovers keep well in the refrigerator for several days. And if you can't find enough fresh frog eyes, then just make do with the pasta...

1 cup sugar
2 Tbsp flour
½ tsp salt
1¾ cup unsweetened pineapple juice
3 egg yolks (or 2 eggs)

1 lb Acine-de-pepe pasta

1 can (16-20 oz) crushed pineapple
1 can (16-20 oz) pineapple bits
2 can (8-11 oz) mandarin oranges
1 jar maraschino cherries
1 tub (16 oz) Cool Whip
1 pkg (16 oz) miniature marshmallows
1 cup shredded coconut (optional)

In a medium saucepan, combine first five ingredients with a whisk, and cook over low heat until thickened. Cool mixture and set aside. Cook the pasta according to directions until *al dente*; rinse with cold water and drain. Mix with pineapple juice mixture and refrigerate overnight. Meanwhile, drain the crushed pineapple, pineapple bits, orange slices, and cherries. Slice cherries in half. Mix all drained fruits and refrigerate as well.

Next day: Place the pasta mixture in a large mixing bowl, and add the fruits, Cool Whip, marshmallows and coconut. Mix well and serve. (If the diners have had this dish before, be sure to stand clear quickly!)

Yield: 12-24 servings (Some folks are just bigger eaters than others!)

Preparation time: 30 minutes

Cooking time: 10-15 minutes

