

## Christmas Fruit Salad

Grandma Gladys Kittelberger Judd

- 2 Large Cans Pineapple Chunks (or equivalent cans of Pears, sliced)
- 1 Large Can Tangerines
- 1 Small Jar Maraschino Cherries
- 1 Bunch Each Red & Green Grapes (cut in half and seeded)
- 2 Oranges, Pealed and Sliced
- 1 Banana, Pealed and Sliced
- 1/2 Cup Sugar
- 1 Dollop of Butter
- 1 Heaping Tbsp Four
- 2 Eggs
- 1 Cup Whipping Cream

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DRAIN: juice from fruit cans and place in 1 qt sauce pan along with butter.

HEAT: juice and butter mixture over low heat until its not quite boiling.

MIX: sugar, flour and eggs (beaten a little) in small bowl.

ADD: small amount of juice to this mixture and stir until its smooth.

ADD: mixture back into sauce pan and slowly bring to a boil until it thickens. Stirring constantly so it does not burn! When it thickens (like hot custard), cover and set aside to let cool.

MIX: pineapple/pear chunks left over from above, with oranges, clementine tangerines, red & green grapes and maraschino cherries together in large bowl and set aside in refrigerator.

WHIP: cream and set aside in refrigerator.

MIX: cooled custard, whipped cream and fruit mixture together.

ADD: sliced bananas just before serving (to keep bananas from browning).

Store in Refrigerator until ready to serve.

Double recipe for holiday dinners.