

Frogeye Salad

Or (Acini di Pepe Salad)

From Robin Gardner

1 cup acini di pepe pasta
7 oz miniature marshmallows
1 c sugar
2 eggs, beaten
½ teaspoon salt
3 Tablespoon all-purpose flour
1 (10 oz) jar maraschino cherries, drained and halved
1 can (20 oz) crushed pineapple, drained
1 can (15 oz) mandarine oranges, drained
1 (8 oz) container frozen whipped topping, thawed

Bring a large pot of water to a boil. Add pasta and cook for 8 to 10 minutes. Drain.

In medium saucepan, combined reserved liquids from pineapple and mandarin oranges (1 ½ cups), sugar, eggs, salt, and flour. Cook until thick, stirring constantly.

When mixture is thick, add cooked pasta and refrigerate overnight.

The next day, add pineapple, oranges whipped topping, marshmallows, and cherries. Keep chilled until served

Note: This was served at the 2010 Judy Diephouse Seminar