



Frog Eye Salad

For Sauce:

1/2 cup sugar
1 Tbsp flour
1/4 tsp salt
2/3 cup pineapple juice
1 egg

1 tsp lemon juice

For “Frog Eyes”:

1 cup ancini-de-pepe
6 cups water

For Fluff:

1 small can pineapple chunks, drained
1 can mandarin oranges, drained
1 cup marshmallows
1 carton cool whip

DIRECTIONS:

In a medium saucepan, add sugar, flour, salt, and pineapple juice (suggestion: drain the fluid off the pineapple chunks you’ll add later and use it for the pineapple juice. Simmer until thickened, then remove from heat and add lemon juice.

Add pasta and water to a second saucepan and cook on high. Once it starts to boil, keep cooking 8-9 minutes, stirring occasionally. Drain.

Combine sauce and pasta, then chill in the refrigerator.

Toss chilled pasta with pineapple, oranges, marshmallows and cool whip. Return salad to the refrigerator and chill overnight.