

SUNDAY SALAD

(Candi's recipe c. 1980)

- 1 large box (2 small) Orange Jello
- 1 No. 2 size can Crushed Pineapple in heavy syrup – drained (reserve at least 1 cup liquid)
- 8 oz. Cream Cheese
- 2 Envelopes Dream Whip
- 3/4. Cup Sugar
- 2 TB Flour
- 2 Eggs well Beaten
- Lots of Chopped pecans

- i** Make jello according to package to speed set (in a 9" x 12" non-reactive pan)
- i** Chill Jello; drain pineapple.
- i** When Jello has set, add pineapple and cover with chopped pecans; chill while making next layer.

- i** Prepare Dream Whip according to package; add softened cream cheese.
- i** Spread cream cheese topping over previous layer; return to fridge to continue cooling.
- i** In medium-size pot, mix sugar, flour until well blended.
- i** Add pineapple juice & eggs; heat over medium heat until thick & bubbly.
- i** Stir constantly to prevent mixture's sticking.
- i** Cool until room temperature & spread over previous layer;
- i** Cover with chopped pecans; chill for at least 12 hours.

KEEP REFRIGERATED!