



## **Frog Eye Salad** (submitted by Carolyn Slack)

**12 oz acini de pepe pasta**  
**2 5/8 oz maraschino cherries -- about 15 cut in half**  
**30 oz pineapple tidbits in juice -- save juice**

**saved pineapple juice**  
**1 tbsp lemon juice**  
**1 1/2 c powdered sugar**  
**1 tbsp cornstarch**  
**3/4 tsp salt**  
**2 eggs - beaten**

**3 c miniature marshmallows**  
**6 oz whipped topping -- Cool Whip Light**  
**16 oz mandarin oranges in light syrup -- drained**

**Cook pasta 10 minutes. Drain. Rinse cold. Drain pineapple saving the juice. Add pineapple and cherries to pasta. Mix pineapple juice, lemon juice, sugar, cornstarch, and salt in a 2 quart pan. Add beaten egg. Stirring constantly, bring to a boil. Add to pasta/fruit mix. Chill thoroughly, overnight is best. Fold in whipped topping and marshmallows. Carefully fold in oranges. Chill.**

**Hint: This is a great recipe for using those marshmallows that have petrified on your shelf. When you chill it overnight, the marshmallows magically resurrect.**