



*Pheasant Ward
Recipes*

Category (Salads)

Cranberry Fluff Salad

Submitted by (Aundrea Carlson)

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| <p><u>Recipe</u></p> <p>2 c. raw cranberries, ground 1 ¼ c. sugar 1 ½ c. drained crushed pineapple 1 lb. miniature marshmallows (3-4 c.) 1 pt. heavy cream (whipped) or 1 carton cool whip ½ c. chopped walnuts or pecans 1-2 c. chopped apple (skin on or peeled off-to taste)</p> <p>Combine chopped cranberries, sugar and pineapple and let stand 30 minutes. Add remaining ingredients and mix well. Refrigerate and allow to stand overnight for flavors to develop. Makes about 10-12 servings</p> | <p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p> <p>One 12 oz. package fresh cranberries (can be frozen ahead of time as well) One 20 oz. can crushed pineapple 16 oz. bag miniature marshmallows One pint heavy cream or one carton Cool Whip Walnuts or pecans 1-2 apples</p> |
| <p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p> | <p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p> <p>I like to buy cranberries around Thanksgiving when they are on sale and keep some in my freezer to use year-round. Be sure to plan ahead with this recipe if you want to let it sit in the fridge overnight.</p> |