

From the GalleyBasha Gatién

LOTS O' FRUIT SALAD

- 2 cups chopped Gala or Granny Smith apples with skin
- 2 cups red grapes sliced in half
- 1 cup chopped celery
- 1/2 cup chopped dates (Sunsweet - in can)
- 1/2 cup chopped, dried apricots
- 1 cup chopped, toasted pecans
- 1/2 cup toasted, flaked coconut

Chop and slice all ingredients

Toast pecans

Toast flaked coconut until slightly browned

DRESSING

- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1/2 cup sugar
- 2 tablespoons melted butter
- 6-8 tablespoons heavy whipping cream
- 3 eggs
- 6 tablespoons orange juice
- Zest from entire orange

Stir and cook all ingredients until it is thick except for orange juice

Then: Add slowly 6 tablespoons orange juice;

Cool

Mix all chopped fruit

Add toasted pecans and toasted coconut at the very last - just before serving!

Enjoy