

Ambrosia

This is a lovely Southern Dish, perfect for Sunday brunch or as a side for Easter dinner. Warning- when you first assemble the ingredients, the taste is not pleasant- wait overnight for the best results. Although my husband does not like nuts, most Ambrosia lovers add chopped pecans and green seedless grapes.

1 cup sour cream
1 cup lightly sweetened whipped cream
1 (20-ounce) can pineapple tidbits, drained
2 (11-ounce) cans mandarin oranges, drained
2 cups sweetened flaked coconut
2 cups miniature marshmallows
2 teaspoons fresh grated orange peel (optional)

1. In large mixing bowl combine sour cream with the whipped cream. Add remaining ingredients and gently fold until just combined.
2. Pour into serving dish. Cover and refrigerate at least 6 hours before serving.

Makes 8 to 10 servings.