

CREAMY GRAPE SALAD submitted by Louise Meaux Duhon

8 oz. Cream Cheese, softened

8 oz. Sour Cream

1 tbsp. Lemon Juice

1/2 tsp. Vanilla Extract

1/3 cup. Sugar

4 lbs. Seedless Grapes; red, green, black Or a mix

1/4 cup Nuts, chopped (optional) for garnishing

To make dressing beat cream cheese, sour cream and sugar until smooth. Add the vanilla extract and lemon juice; beat at low speed to combine. Remove grapes from the stems and place in a large bowl; stir in dressing. Place in a large serving bowl and garnish. Serve immediately or cover and chill until ready to serve.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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