



Frog Eye Salad

1 cup sugar
2 tablespoon flour
1 3/4 cup pineapple juice
2 beaten eggs
1 tablespoon lemon juice
3 quarts water
2 teaspoon salt

3-8 ounce cans drained mandarin oranges
2-20 ounce cans drained pineapple chunks
1-20 ounce can crushed pineapple
1-13.5 ounce tub Cool Whip topping
1 cup mini marshmallows
1 cup flaked coconut
1-16 ounce package acini di pepe pasta



Combine sugar, flour, and salt in saucepan. Gradually stir in pineapple juice and eggs. Cooking over moderate heat, stirring until thick. Add lemon juice. Cool to room temperature.

In a large pot, boil acini di pepe pasta until cooked. Drain pasta into colander and rinse with cold water. Combine with your egg mixture and mix well. Refrigerate overnight in covered container.

The next day, add the remaining ingredients and stir well. Return to refrigerator and serve chilled. *Great summer salad!*