

Acini De Pepe Salad

Courtesy of Nutters Bulk Foods

- 2 1/2 cups or 1/2 bag Acini De Pepe pasta
- 2 - 11 ounce tins of orange sections
- 1 - 12 ounce tin of crushed pineapple
- 1 - 20 ounce tin chunk pineapples
- 1 bag miniature marshmallows (optional)
- 3 tbsp cornstarch
- 1 cup sugar
- 1 large container cool whip
- 3 eggs

Method:

Cook acini in salt water for 15 minutes. Rinse with cold water and drain well.

Drain fruit and save 1 1/2 cups of juice.

Cook until thick: juice, beaten eggs, sugar & cornstarch. Pour over acini & fruit.

Mix well.

Let stand 12-24 hours.

Just before serving add cool whip and marshmallows.