

Old Fashioned Ambrosia

Prep Time: 25 minutes | Cook Time: N/A | Makes: 4 Servings

Ingredients:

4 large navel oranges*
1 cup fresh or canned
pineapple, diced
2 tablespoons sweetened,
shredded coconut
10 Maraschino cherries
Reserve juices of oranges and
pineapple in bowls to add at
the end.

*You can use a variety of types of oranges (blood, valencia, navel) for a more colorful Ambrosia.

Directions:

Oranges: Over a bowl (to catch the juices), with a sharp paring knife, peel oranges and remove all of the skin including the white pith. Squeeze out any juice from the peel into the bowl. Section the orange in between each membrane, remove each orange section (pulp only). Squeeze out the juices from the membranes into the bowl.

Pineapple: Dice up pineapple until you have one cup. If you are using canned pineapple, reserve ½ a cup of juice in a bowl.

Layer the oranges and pineapple gently in a large bowl, making sure to keep the orange sections in tact.

Pour over reserved juices. Top with coconut. Refrigerate for a couple of hours before serving. Garnish with cherries directly before serving.

Serve in individual fruit bowls.