

Acini di Pepe Salad

Jacob · 30/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 25 mins

Description

Acini di pepe is the Italian word for peppercorns Any tiny roundshaped pasta works well in this chilled fruit salad Great in the summer but my family asks for it every holiday Every time I bring this to a party I get asked for the recipe

Ingredients

- - 1 cup acini di pepe pasta - 1 (20 ounce) can crushed pineapple
- drained with juice reserved - 1 (15 ounce) can mandarin oranges
- drained with liquid reserved - 1 cup white sugar - 2 large eggs
- beaten - 3 tablespoons all-purpose flour - ½ teaspoon salt - 1 (8 ounce) container frozen whipped topping
- thawed - 7 ounces miniature marshmallows - 1 (10 ounce) jar maraschino cherries
- drained (Optional)

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until tender yet firm to the bite
2. 8 to 10 minutes. Drain and set aside. Combine reserved liquids from pineapple and oranges (about 1 1/2 cups)
3. sugar
4. beaten eggs
5. flour
6. and salt in a medium saucepan over medium heat. Cook until thick
7. stirring constantly. Mix in cooked pasta. Refrigerate for 8 hours to overnight. Transfer chilled pasta mixture to a large serving bowl. Stir in pineapple
8. oranges
9. whipped topping
10. and marshmallows. Top with cherries. Keep salad chilled in the refrigerator until serving time.