

Winter Fruit Salad©

Ingredients:

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|---------------------|---|
| 1 - 1 1/2 lb. | green seedless grapes, cut in half, save 6 - 8 for decoration |
| 1 - 1 1/2 lb. | black or red seedless grapes, cut in half, save 6 - 8 for decoration |
| 3 - 4 | apples (Gala, Golden Delicious, etc.), peel, core and slice |
| 2 large | navel oranges, zest and filets, save juice (or 2 cans mandarin oranges), drain well |
| 1 - 24 oz.container | sour cream |
| 1.5 cups | brown sugar (light or dark) |

Method:

Mix orange filets and apple slices together in the orange juice to keep from turning brown. (After layering salad, discard juice.)

In a large glass serving bowl, make layers of green grapes, black grapes, 1/2 of the apple/orange mixture (drained), 1/3 of the orange zest, 1/2 of the sour cream, 1/2 of the brown sugar. Repeat ingredients. Cover airtight with plastic and let sit a minimum of one hour up to 6 - 8 hours in the refrigerator.

When ready to serve, mix together and sprinkle with saved grapes and orange peel.

Hint: *After a heavy meal...this would make a great dessert!*

Hint: *Great for brunch or for breakfast. Use yogurt or Yoplait™.*

Hint: *If you take a tablespoon of sour cream or yogurt out of your container, the sour cream or yogurt will settle. Discard the liquid and your sour cream or yogurt will be firmer. This hint is also great when you make dips out of sour cream or yogurt.*

