



Thanksgiving 24-hour Fruit Salad

Ingredients:

- 2 large eggs
- 1/4 cup skim milk
- 2 tsp grated lemon peel
- 2 T lemon juice
- 1 T sugar
- 1 1/2 cup frozen cool whip - thawed
- 3 cans (17 oz) fruit cocktail, drained
- 1 can (20 oz) pineapple chunks, drained of the "real" juice
- 1 small can mandarin oranges, drained (reserve a couple of slices)
- 2 T chopped nuts

Directions:

- Whisk eggs in large saucepan until blended; beat in milk, lemon peel, juice and sugar; whisk constantly over medium-low heat about 10 minutes until thick and smooth (don't boil).
- Pour into large bowl; cover and refrigerator 45 minutes, stirring three times. Fold in cool whip until well-blended.
- Now, gently stir in drained fruits.
- Spoon into pretty clear serving dish and garnish with chopped nuts and some reserved mandarin oranges.
- Delicious!

Bon Appétit!