

Jake's Thanksgiving Frog Eye Salad Recipe



Step One Ingredients:

2 teaspoons salt
1 cup white sugar
2 tablespoons flour
1 $\frac{3}{4}$ cups pineapple juice, unsweetened
2 eggs
1 tablespoon lemon juice

Step Two Ingredients:

1 package acini di pepe pasta (16 oz. size)
Water

Step Three Ingredients:

3 cans mandarin orange slices, drained (11 oz. size)
2 cans pineapple tidbits, drained (20 oz. size)
1 can crushed pineapple, drained (20 oz. size)
1 cup whipped cream or whipped topping
1 cup shredded coconut

Directions:

Important: ask an adult for assistance with this recipe. Hot sugar and other ingredients can burn if you're not careful!

Step One: Place all of the step one ingredients except the lemon juice in a sauce pan. Ask an adult to turn the heat to medium and stir until the mixture is thickened. Turn off the heat and add the lemon juice. Let cool to room temperature.

Step Two: Ask an adult to fill a large pot with water and bring to a boil. Add the acini di pepe pasta and cook following package directions. Drain and cool.

Step Three: Put the cooled pasta in a large mixing bowl. Add the cooled sauce from step one. Add all of the step three ingredients except the coconut. Stir together well. Wrap bowl tightly with plastic wrap and put in the refrigerator for one hour or longer (overnight is best).

Step Four: Just before serving, stir in the shredded coconut.

Enjoy with your Thanksgiving meal just as Jake and the Simon family did in Season 7 episode 1 called "Wherever You Go" or anytime. This salad is perfect!