

Watergate Salad

3.4 OZ. PACKAGE PISTACHIO PUDDING MIX
20 OZ. CAN CRUSHED PINEAPPLE
1/4 TEASPOON SALT
1/2 CUP SOUR CREAM (OPTIONAL)
10 OZ. BAG MINI MARSHMALLOWS
1/2 CUP CHOPPED PECANS (toasting is optional)
10 MARASCHINO CHERRIES (CHOPPED)
9 OZ. COOL-WHIP TOPPING

IMPORTANT: Use only the larger pieces of the pecans and do not put the tiny crumble in the salad, because they make the salad look and taste too much like burnt pecans. This is because the tiny pieces get too dark when baking. Toast at 350 degrees for 5 minutes.

In a large bowl, combine the pudding, pineapple, salt, and sour cream. Mix well. Add 1/2 bag of the marshmallows, pecans, cherries, and cool whip topping and mix well. Put into a serving dish & garnish with chopped pecans and a few whole cherries! It is best to make this a day ahead and serve cold! Enjoy this delicious light salad and keep leftovers refrigerated.

“You can’t have a family reunion in the South without this being on the table. I used to wonder why the old people loved it so much. Now I’m older and can understand why they did.”-Tammy