

## *Watergate Salad Pie*

**3.4 OZ. PACKAGE PISTACHIO PUDDING MIX**

**20 OZ. CAN CRUSHED PINEAPPLE (USE 8 OZ. FOR THICKER PIE)**

**1/4 TEASPOON SALT**

**1/2 CUP SOUR CREAM (OPTIONAL)**

**MINI MARSHMALLOWS (ONLY USED FOR TOPPING)**

**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 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.