

Altar Society Recipes for events

CHERRY SALAD

- 1 can (21 oz.) cherry pie mix filling
- 1 can (15 oz.) fruit cocktail (drained)
- 1 can (15oz.) can of crushed pineapple (drained)
- 1 can (14 oz.) sweetened condensed milk
- 1 tub (8 oz.) cool whip
- 3 cups miniature marshmallows
- 1 Tbsp. lemon juice

Mix all ingredients, chill for a few hours before serving.

Makes 12 cups.

FRUIT SALAD

- 1 can (15 oz.) of mandarin oranges (drain, save the juice)
- 1 can (20 oz.) pineapple chunks or tidbits (drain, save the juice)
- 1 can (15 oz.) chunky fruit/fruit cocktail (drain, save the juice)
- 1 lg box of vanilla pudding (not instant)
- 12 large marshmallows
- 1 cup of Cool Whip

Mix 1 ½ cups of the juice with vanilla pudding (may add another flavor juice if needed to make 1 ½ cups.) Cook until thick. Add 12 marshmallows into hot mix, stir until marshmallows are melted. Let cool. Mix in 1 cup cool whip, add fruit and chill.

STRAWBERRY SALAD

- 1 sm. pkg (3.4 oz.) vanilla pudding (not instant)
- 1 sm. pkg (.3 oz.) strawberry jello
- 1 ½ cups water
- 8 oz. Cool Whip
- 10 oz carton frozen strawberries (partially drained)

Mix pudding, jello, water and Boil until thickened. Let cool, then fold in Cool Whip and strawberries. Pour into bowl and chill in the refrigerator for a while to let set up.

AMBROSIA SALAD

- 1 can (11 oz.) can of mandarin oranges (drain)
- 1 can (20 oz.) crushed or chunk pineapple (drain)
- 1 ½ cups red or green seedless grapes
- 1 ½ cups Cool Whip
- 1 cup shredded coconut
- 2 cups miniature marshmallows

Combine all ingredients. Chill 1 hour before serving. Serves 12

COOKIE SALAD

- 1 Lg. pkg instant vanilla pudding
- 1 cup buttermilk
- 8 oz Cool Whip
- 1 can (20 oz.) can pineapple chunks – drained
- 2 small cans (11 oz.) mandarin oranges – drained
- ½ pkg of broken up Fudge Striped Cookies

Mix pudding and buttermilk. Add Cool Whip and fruit. Refrigerate. Add broken cookies right before serving.

ORIENTAL COLESLAW

- 1 bag coleslaw mix
- ½ cup chopped red onion
- 1 cup sunflower seeds
- 1 pkg chicken flavored Ramen noodles, broken into small pieces

Mix in large bowl. Just before serving, add the dressing and mix well.

Dressing:

- ½ cup oil
- 3 Tbsp. vinegar
- 3 Tbsp. sugar

Flavoring from Ramen noodles