



Recipes From
Southern Plate



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Holiday Fruit Salad

6-8 Apples
6 Oranges
1 lb Grapes
3-4 Cans Fruit Cocktail (You can use generic, it is every bit as good!)
1 Cup sugar
6 egg yolks

*On any of this fruit, feel free to add more or less according to your personal taste.

Peel fruit and chop into small pieces. Cut oranges over apples so that the juice from the oranges will stop the apples from turning dark. Pour fruit cocktail over fruit. Drain juice from fruit into saucepan. Add 1 cup sugar and 6 egg yolks. Blend well. Cook approximately 15 minutes over medium heat stirring occasionally until slightly thickened. Cool. Pour over fruit. Cover and refrigerate.

Will keep in frig for a week. Make at least 24 hours ahead so that flavors can marry. Optional: Coconut and pecans. Bananas can be added but they turn dark quick and the fruit salad will not last as long in refrigerator.

Cheesy Chicken And Corn Casserole

(this is a single recipe, I usually double it)

1 Box Yellow Rice
1 Stick Margarine
1 Can Cream Of Chicken Soup
1-2 Cups shredded, cooked chicken
1 can Whole Kernel Corn (drained)
1 1/2 Cups Cheddar Cheese

Cook rice according to package directions. Add rice and all other ingredients, except for 1/2 C of cheese, into a bowl and stir until well combined. Spoon into casserole dish and top with remaining cheese. Bake at 350 for about thirty minutes, or until bubbly.

Thank you for reading Southern Plate!