

Millionaire's Salad



This recipe for Millionaire's Salad comes from *Potluck Paradise: Favorite Fare from Church & Community Cookbooks*, compiled by Rae Katherine Eighmey and Debbie Miller. Published by the Minnesota Historical Society, it is a treasure trove of just the kind of homey recipes that church basement ladies have been dishing up for over half a century at community suppers, weddings, and funerals. The authors found this recipe, by one name or another, in every single one of the local and regional cookbooks they researched. *Potluck Paradise* is available at ingebretsens.com

Serves 10

2 (14-to-16 ounce) cans Queen Anne white cherries, halved
2 (8-ounce) cans diced pineapple
2 (14-to-16-ounce) cans Mandarin oranges
2 cups quartered marshmallows or miniature ones
¼ pound blanched, slivered almonds

Dressing

2 eggs
2 tablespoons sugar
¼ cup light cream
juice of one lemon
1 cup heavy cream, whipped

Drain cherries, pineapple, and oranges. Combine with marshmallow and almonds. Next make the dressing. Beat eggs until light; gradually add sugar, light cream and lemon juice. Mix thoroughly, and cook in double boiler until smooth and thick, stirring constantly. Remove from heat and cool. Pour over fruit mixture. Cover tightly and chill 12 to 24 hours in refrigerator. Stir just before serving and gently fold in whipped cream. Serve on crisp lettuce leaf.