

## Holiday Cranberry Salad

1 12 oz. pkg fresh cranberries, coarsely chopped

1 - 2 C sugar (I used about 1 ¼ C sugar)

1 20 oz. can crushed pineapple with juice

1 C heavy cream

1 C chopped pecans (or walnuts)

2 C miniature marshmallows

In a large bowl, stir together the cranberries, sugar and crushed pineapple (including the juice). Let stand for 1 hour. Pour mixture into a colander over a bowl and let drain at least 2 hours, or overnight in the refrigerator. (We used the drippings for the punch base. Just add equal parts ginger ale) Before serving, whip the cream until stiff. (You may want to slightly sweeten the cream with some sugar.) Mix together the nuts, marshmallows and cranberry mixture. Fold in the whipped cream and store in the fridge until serving. Makes 8 generous servings.