

# Apple - Pineapple Salad (Ensalada de Manzanas)

This is a traditional Mexican salad served on special occasions for family gatherings during the Christmas and New Year holidays. Recipe provided by the Munoz Family. Thanks!

Apples make you smile!

4-5 good eating apples.

1 can of pineapple chunks or tidbits, drained.

16 ounce jar of Crema, a Mexican style sour cream

1 small can of Lechera, a brand of sweetened condensed milk

1 cup pecans, chopped

1 cup raisins (optional)

Core and chop apples to ½ inch pieces. May be peeled before chopping if desired. Red and green apples make for good color. Pour 2 tbsp lime juice in 1 cup of water over the apple pieces to keep them from browning while preparing dressing. Drain water and lime juice before dressing. Drain pineapple and add pineapple pieces to salad. Pour Crema into a separate bowl and sweeten and thin the dressing to taste with the condensed milk, lechera.

Mix dressing into apple and pineapple pieces until thoroughly coated. Add chopped pecans and/or raisins to fruit and combine. Garnish with pecans or raisins.

Munoz Family recipe

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