

Grape Salad – Karen Erdos, Vicky Nichols and others

1 lb. green seedless grapes

1 lb. red seedless grapes The bigger the better. (Size does matter!)

Wash, stem and let dry.

Cream together with mixer on high:

1 8 oz. pack cream cheese softened to room temperature

1 cup sour cream

1 Tablespoon vanilla

1/4 cup white sugar

Fold grapes into this mixture.and place in serving bowl.

Top with

1 cup brown sugar mixed with

1 cup chopped pecans

Save some grapes (maybe even a little bunch still on the stem) and some whole pecans to throw on top.

Keep cold until serving time.

Great summer refresher.

Originally in the Canton Rep the summer of 2006.

Probably other fruit could be used. I have made it only with grapes.