

FREAKING BOMB *Cranberry Salad*

Ingredients

- 2 bags fresh cranberries
- 1 1/2 cups sugar
- 1 cup heavy whipping cream
- 2 cups red grapes, halved
- 1 1/2 cups mini marshmallows
- 1/2 cup chopped walnuts (optional)



The Night Before

- Wash cranberries and throw out any mushy ones (only use the hard, firm ones)
- Grind using a food processor
- Put ground cranberries in medium-sized bowl
- Pour sugar over them and stir
- Cover and refrigerate overnight

The Next Day

- Whip heavy whipping cream with electric beaters until stiff peaks form (sweetening the whipping cream with powdered sugar is optional)
- Drain cranberries - press lightly
- Return drained cranberries to bowl
- Pour the whipped cream into the cranberries and stir
- Add halved grapes to the bowl and stir
- Add mini white marshmallows to the bowl and stir
- Add chopped nuts and stir
- Store in refrigerator

A Couple Notes From the Pros...

- You can make this salad all in one day, but you'd need to do the cranberries FIRST thing in the morning so they have time to soak for most of the day. They need to chill and soak in sugar for at least a few hours. The longer they do, the sweeter your salad will be. (But don't leave them TOO long, or else they'll be a sugary mush which is no good either). 5 hours would definitely be less sweet where 15 hours would be pushing the mushy limit.
- This salad can be eaten immediately but is best a few hours later. If you eat it immediately the marshmallows won't have had time to soak up all the flavor and become one with the rest of the salad. If you let this salad sit longer than 3 or 4 days, the marshmallows will hardly be marshmallows any longer, because they will be fairly soggy.