

Frog Eye Salad

1 recipe will fill 2 medium trays*

[Adventures in Freeze Drying for Beginners: Frog Eye Salad Freeze Dried](#)

Ingredients:

1 can of Pineapple Tidbits in juice, reserve the juice.	½ C Sugar
1 can of mandarin oranges drained and rinsed	1T Flour
1~1lb box of Acini De Pepe pasta	1/4 tsp Salt
1 Egg	1 small tub of Whipped Topping
	1 C Mini Marshmallows if desired



Directions:

1. Cook pasta according to the directions on the box
2. While cooking the pasta, cook the custard dressing
 - a. In a heavy saucepan, beat the egg until foamy
 - b. Stir in sugar, flour and salt
 - c. Stir in reserved pineapple juice
 - d. Cook and stir over medium heat until thick and bubbly
3. Rinse the pasta, and then combine pasta and dressing in a large bowl, chill for 1 hour
4. Add the Whipped Topping, fruit, and marshmallows (you can substitute a can of fruit cocktail for the mandarin oranges)
5. Spread evenly on lined trays, cover with a lid, and pre-freeze
6. Freeze Dry
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: Running 4 full trays of pre-frozen Frog Eye Salad in a medium freeze dryer my cycle was about 30 hours

Rehydration: Best: Use cold water, add a little bit of cold water, stir, let sit for 5 minutes, add more, stir, let sit for 5 minutes. Cold water will take about 1 hour for full rehydration, this will turn out the creamiest. Fast: Add a little bit of boiling water, stir, cover, let sit for 5 minutes, check, stir, cover, and let sit another 5 minutes.



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray