

Fruit Salad

6 navel oranges, peeled and sliced thinly
1 to 1 & 1/4 pounds red seedless grapes, halved
1 (20 oz.) can of chunk pineapple, drained
1 (16 oz.) bag of frozen whole strawberries
3 or 4 bananas, sliced
Sugar

Layer the oranges in a flat container giving each layer a nice heavy coating of sugar. Layer the halved grapes in a separate container sugaring each layer heavily. Cover, and let them set out at room temperature for several hours to get the juices flowing. Stir occasionally. (I usually prepare mine the night before, and after they have set out awhile, I put them in the refrigerator overnight until I am ready for them the next day.)

After they have set out at room temperature for several hours or have been in the refrigerator overnight, combine the oranges and grapes, and then mix in the drained pineapple chunks. Cover, and put the mixture into the refrigerator for an hour for the flavors to meld. Remove the frozen strawberries from the bag, place them on a plate in a single layer, and set them on the counter to defrost at room temperature. This will usually take about 45 minutes. Add the strawberries and sliced bananas shortly before serving.