

## Great Aunt Lou's Heavenly Hash

Submitted by LVA Archivist Sarah Nerney

To make dressing, take 1/2 teaspoon salt, 2 Tablespoons sugar, 1/2 teaspoon dry mustard,, 2 Tablespoons flour. Mix well and add: 1 Tablespoon melted butter, 3 egg yolks, 2 1/2 teaspoons vinegar. Cook in double boiler until thickens. Cool.

Take 1 pound mini-marshmallows, 1/2 cup nut meats (I always use pecans) cut fine, 1 large can pineapple cut into cubes and drained. Mix well with dressing.

Take 1/2 pint of whipping cream, put in a little vanilla and more or less 1 Tablespoon of sugar. Beat until fluffy. If not sweet enough, add a little sugar at a time until it is.

Add whipped cream to mixture. Make a day or so ahead of time and it's better.