

## Tangy Fruit Salad

Written by

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2 cans tropical fruit mix, drained 2 ripe bananas 1 can mandarin sections, drained Dressing:  
Peanut oil Sugar Apple cider vinegar ½ tsp ground mustard 2 TBS poppy seeds In a Good  
Seasons salad dressing cruet, fill peanut...

- 2 cans tropical fruit mix, drained
- 2 ripe bananas
- 1 can mandarin sections, drained

Dressing:

- Peanut oil
- Sugar
- Apple cider vinegar
- ½ tsp ground mustard
- 2 TBS poppy seeds

1. In a Good Seasons salad dressing cruet, fill peanut oil to “V” (vinegar) line
2. Add sugar to bring liquid to “W” (water) line
3. Add vinegar to bring liquid to “O” (oil) line
4. Add mustard and poppy seeds; shake well
5. Pour dressing over fruit and cover tightly, refrigerate for up to 6 hours

Serves 6-8