

Our State eats

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Ambrosia

Yield: 8 servings.

- 1 cup shredded fresh coconut or sweetened flaked coconut**
- 1 cup chopped pecans**
- 2 grapefruits, preferably one pink and one yellow**
- 4 sweet oranges**
- 1 small pineapple, peeled, cored, and cubed**
- Sugar to taste**

Preheat oven to 350°. Place the coconut and pecans on separate rimmed baking sheets and toast, shaking the pans once or twice, until they are lightly colored, 5 to 10 minutes. Immediately transfer each to separate plates to cool.

Use a sharp, thin-bladed knife to cut just enough of the tops and bottoms off the grapefruits to expose the flesh. Set the grapefruits facedown on a cutting board and slice off the peel and pith, following the curve of the fruit with the knife. Working over a bowl to collect the juice, cut between the pith to release segments into the bowl, discarding any seeds. Repeat with the oranges.

Add the pineapple. Add the coconut and pecans, reserving about 2 tablespoons of each. Gently toss to combine. Taste the ambrosia and sweeten to taste with sugar. Serve immediately or cover and refrigerate for up to 1 hour. Just before serving, sprinkle the reserved coconut and pecans over fruit.



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