

## Kid Friendly Recipe for March...

### Frozen Grapes- Serves 4

1 large bunch of seedless grapes (preferably red, though green grapes work well, too)

#### **Directions:**

Wash grapes and pat dry with a paper towel.

Line a baking sheet with wax paper. Place grapes on paper towels, trying to leave some space between them. Freeze until firm.

Eat frozen. Don't let the grapes thaw -- they may become mushy.



*Adapted from: [www.kidscooking.about.com](http://www.kidscooking.about.com)*

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## Adult Friendly Recipe for March...

### Grape Salad- Serves 6

- 1 ½ cups green seedless grapes
- 1 ½ cups red seedless grapes
- 2 1/8 ounces sour cream
- 2 1/8 ounces cream cheese, softened
- 2 tablespoons granulated sugar
- 1/2 teaspoon vanilla extract, to taste
- 1/4 cup brown sugar, packed, to taste
- 1/3 cup crushed pecans, to taste

#### **Directions:**

Wash and stem grapes. Set aside.

Mix sour cream, cream cheese, white sugar and vanilla by hand until blended.

Stir grapes into mixture, and pour in large serving bowl.

For topping: Combine brown sugar, and crushed pecans. Sprinkle over top of grapes to cover completely.

Chill overnight.

*Adapted from: [www.food.com](http://www.food.com)*