

GRAPE SALAD

From Mount Hebron Church "Dinner on the Grounds" in Old Fort, NC.

4+ cups white seedless grapes (appx 2.3 pounds)

4+ cups red seedless grapes (appx 2.3 pounds)

(I usually use all that I purchase.)

8 oz cream cheese....room temperature

1/2 cup sugar

8 oz sour cream

1/2 cup brown sugar

1/2 cup chopped pecans

Wash grapes and remove stems - leave grapes whole. Drain on paper towels to remove moisture.

With electric mixer, *cream* cream cheese to have smooth with no lumps. Add sugar & mix well. Blend in sour cream.

In Very Large bowl, combine cream cheese mixture and whole grapes. Fold gently to mix well.

Place in 9 x 13 dish, cover and refrigerate several hours or overnight. Just before serving, sprinkle on brown sugar and then sprinkle on pecans.
(OK to add extra if needed.)