



Ambrosia

Fresh fruit with a hint of sweet and tart

Jenn's notes - Coconuts can sometimes be rncid, you may want to buy an extra one. Oranges can be cut one day ahead and chilled covered. Ambrosia can be chilled up to two hours before serving.

Quantity	Ingredients	Preparation Notes
1	Medium Coconut	• Preheat oven to 400 with rack in the middle
8	Large Navel Oranges	• Pierce the softest eye of the coconut with a small screwdriver
2 Tbsp	Sugar	• Drain liquid and discard liquid
Pinch	Kosher or Sea Salt	• Bake coconut in a shallow baking pan until it cracks (about 20 minutes) and cool
3 Tbsp	Cream Sherry	• When cool, wrap in a towel and break shell with a hammer
		• Pry flesh from shell with a screwdriver and peel off brown membrane with a vegetable peeler
		• Rinse coconut flesh
		• Coarsely grate coconut on large holes of a box grater using light pressure in long strokes to produce long feathery flakes
		• Cut peel and pith from oranges with a sharp paring knife
		• Working over a large bowl, cut segments free from membranes, letting the segments drop into the bowl.
		• Gently toss oranges with coconut, sugar, salt and sherry.
		• Chill at least one hour.