

Honor Touré

Family Cookbook

Recipes passed down with love

2 cherished recipes

Created on January 12, 2026

"The fondest memories are made when gathered around the table."

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Ambrosia

DESSERT

EASY

By Hodari • 45 min • 8 servings

Ingredients

- 3 bananas
- half of small bottle of maraschino cherries
- half a bag of mini marshmallows
- 1 cup of walnut halves
- 1 pint of heavy whipping cream (1 1/2 if you are adding cans to the recipe)
- 3 large cans of crushed pineapples
- 3 large cans of very cherry mixed fruits
- 1 can of sliced peaches in their own juices
- 2 cans of Mandarin Oranges

Instructions

Open all the cans of fruit and empty into a colander to strain all the excess juice. Slice the bananas and add them last to the draining fruit. Spritz liberally with fresh lemons to slow ripening of the bananas.

Beat the heavy whipping cream in a mixer, either hand mixer or a kitchen aid. Slowly add the cup of sugar and beat until peaks start to form. Be careful not to over beat.

Gently fold the thoroughly drained fruit, marshmallow, and walnuts in to the whipped cream until thoroughly mixed and serve.

Divide and keep in sealed containers in the refrigerator. Best if separated so you can preserve longer. Generally will last 2 days but do not eat after the third. The cream will break down from the acidity from the juice.

Optional- you can use fresh fruit or different combinations of canned fruit. You can also substitute coconuts flakes for the walnuts. In a pinch, you can substitute whipped cream for the heavy whipping cream

Do not under any circumstances use sour cream!!! that's a different dish.

The Story

"This is my all-time favorite childhood comfort food. My mom use to make this when I was a child for the holidays and I "

— Shared by Hodari

Test Jollof Rice

MAIN COURSE

MEDIUM

By Test Touré • 45 min • 6 servings

Ingredients

- rice
- tomatoes
- onion

Instructions

Cook the rice