

## Tangy Tapioca

1/3 cup Instant Tapioca

2-1/2 cups Water

2/3 cup Tang

Dash of Salt

1/3 cup Sugar

Put the instant tapioca in a saucepan with the sugar & salt. Combine the Tang & the water (in a separate container) & stir to blend. Add the liquid Tang to the saucepan & stir well. Set aside & allow the mixture to steep for 10 minutes.

Place the saucepan over a medium fire, and stirring occasionally, bring the mixture to a boil. Remove the saucepan from the fire & allow to sit for 20-30 minutes.

This fruity dessert can be eaten warm or cold. It is particularly good served warm over a piece of Best Guide's Bread (find that recipe in the 'Take-along Foods You Make at Home' document).