

Cranberry-Pineapple Gelatin-Salad

Ingredients

- * 2 (3 oz) packages raspberry gelatin
- * 1 cup boiling water
- * 1/2 cup ice cold water
- * 1 (8 oz) can crushed pineapple in juice
- * 1 (15 oz) can whole cranberry sauce
- * 1/4 cup chopped walnuts

Topping - Optional

- * 1 (8 oz) package cream cheese
- * 1/4 cup sour cream
- * 1/4 cup chopped walnuts



Directions

Gelatin Salad: Spray 4 cup mold or 9x9-inch square pan with vegetable oil cooking spray. In a medium glass bowl, combine the gelatin with the boiling water and stir until dissolved. Stir in 1/2 cup of cold water. Add the pineapple and its juice, cranberry sauce and the walnuts and mix. Pour into the mold or square pan. Cover with plastic wrap and refrigerate until firm. Add optional topping mixture, if desired, and refrigerate for 2 hours. If in a mold, let stand at room temperature for 30 minutes before unmolding and serve.

Topping: Mix all ingredients together and spread over set gelatin mold and refrigerate. Or it can be served directly on gelatin salad, like whipped cream.

Fall is a great time for food. Be creative and add your own special touches to any recipe. At Expressions, we would love to post your thoughts on the recipe of the month. We encourage you to submit your own favorite recipes so that we can post them online. Send them to us at: events@sslexus.com