

cranberry apple jell-o salad

INGREDIENTS

2 – 3 ounce packages of
raspberry Jell-o

1 – 14 ounce can whole berry
cranberry sauce

1 – 20 ounce can crushed
pineapple

1 apple, diced

½ cup chopped walnuts
(optional)

Makes about 12 servings

DIRECTIONS

1. In a glass 9x13 inch baking dish, mix two packages of raspberry Jell-o with 2 cups of boiling water. Stir to dissolve completely.

2. Add a can of whole berry cranberry sauce and stir until it is broken apart and mixed into the dissolved Jell-o.

3. Pour in a can of crushed pineapple along with the juice and the diced apple.

4. Top with the walnuts sprinkled over the top.

5. Place the uncovered dish into the refrigerator until it is chilled and set, at least six to eight hours, but preferably overnight. Cover with plastic wrap when the Jell-o is solid.

Store covered with plastic wrap or in an airtight container for five to seven days, or until you notice it starting to look watery in the pan.