

Cranberry Fruit and Nut Mold

Recipe from the kitchen of Edna Harrell - Clearwater, FL

Makes 10-12 servings

Ingredients

- 1 6-oz. or 2 3-oz. package any red jello
- 2 cups boiling water
- 1 8-oz. can jellied cranberry sauce, mashed
- 1 1/2 cups cold water
- 1 cup peeled and diced apples
- 1/2 cup nuts

Instructions

1. Dissolve jello in boiling water.
2. Add mashed cranberry sauce; stir until smooth.
3. Add cold water.
4. Chill until thickened.
5. Fold in apples and nuts.
6. Pour into a 6-cup mold.
7. Chill until firm.
8. Cut in squares; place on a lettuce leaf and serve.

CRANBERRY FRUIT AND NUT MOLD

EDNA HARRELL
CLEARWATER

1 6-oz. or 2 3-0z. package any red jello
2 cups boiling water
1 8-oz. can jellied cranberry sauce, mashed
1½ cup cold water
1 cup peeled and diced apples
½ cup nuts

Dissolve jello in boiling water. Add mashed cranberry sauce; stir until smooth; add cold water. Chill until thickened; fold in apples and nuts. Pour into a 6-cup mold. Chill until firm. Cut in squares; place on lettuce leaf and serve. Makes 10-12 servings.

