

# U The Lexingtonienne U

## CRANBERRY JELL-O "SALAD"

- 1 (3 oz) box orange Jell-O
- 1 (3 oz) box raspberry Jell-O\*
- 1 (16-oz) can whole berry cranberry sauce
- 3 C boiling water, divided
- 1 (11-oz) can mandarin oranges, drained
- 1 (8-oz) can crushed pineapple (Optional. I like to use all mandarin oranges, myself.)

\*You can use sugar-free Jell-O if you prefer.

In a large mixing bowl, pour out Jell-O packets and combine with 2 cups boiling water. Stir until the Jell-O is dissolved. In another bowl, stir cranberry sauce with 1 cup boiling water until dissolved and well mixed. Allow to cool slightly, then pour cranberry mixture into Jell-O. Add mandarin oranges and pineapple. Refrigerate in the mixing bowl for 30 minutes or so, until it just begins to want to set. Stir. At this point you can transfer it to the dish you want to serve it in, cover, and refrigerate. Again, I like to chop it up a little with a spoon (so it's not as Jell-O-y looking) before serving.

