

# Betty's Cherry Cranberry Gelatin Salad



Published on 19 Sep 2012

In this video, Betty demonstrates how to make Cherry Cranberry Gelatin Salad.

This is similar to the salad I ordered at our recent lunch at The Julep Cup in Lexington, Kentucky. It is a great accompaniment to the Turkey Croissant Sandwich, which I also had there.

Ingredients:

- 1 small box cherry Jell-o. (I used sugar-free, but you may use either sugar-free Jell-o or Jell-o with sugar.)
- 1 cup boiling water
- 1 cup cold water
- 15-ounce can fruit cocktail, drained (I used a lite variety, but you may use regular, or substitute about 1 cup chopped mixed fruit.)
- 14-ounce can whole berry cranberry sauce
- ½ cup chopped pecans

Boil 1 cup water in small saucepan. Add 1 small box cherry Jell-o mix. Stir until Jell-o is dissolved. Stir in 1 cup cold water. Pour into a serving bowl, cover with plastic wrap, and chill 1 ½ to 2 hours, until Jell-o is the consistency of unbeaten egg white. Remove from refrigerator and add a 14-ounce can drained fruit cocktail, a 14-ounce can whole berry cranberry sauce, and ½ cup chopped pecans. Stir until there are no lumps in the Jell-o mixture. Cover with plastic wrap and chill 4 hours. (You may spoon the mixture into individual serving cups before chilling and unmold them on serving plates when chilled.) When the Cherry Cranberry Gelatin Salad is firm, serve as desired. Enjoy! --Betty :)