

Betty's Christmas Ribbon Salad Recipe



Uploaded on 16 Dec 2009

In this video, Betty makes her gorgeous and delicious Christmas Ribbon Salad. You can use this as a salad or as a dessert. It looks quite Christmas-y, it looks very dramatic, and it tastes wonderful! It is very easy to make (although there are some wait times for gelatin to jell). You can make it a couple of days ahead of your event, if the wait times aren't convenient for you. It is a perfect dish to take as your contribution to a Christmas get-together! Enjoy!!!

Ingredients:

(2) 3-oz. packages cherry Jello (I used (2) .3-oz. sugar-free cherry jello; you may use any red-colored Jello.)

3 cups boiling water

3-oz. package lemon Jello (I used a .3-oz. package of sugar-free lemon Jello.)

1 ½ cups boiling water

3-oz. package cream cheese, softened (I used 3 oz. of fat-free cream cheese.)

1 cup whipping cream, whipped

3-oz. package lime Jello (I used a .3-oz. package of sugar-free lime Jello.)

1 cup boiling water

15 ¼-oz. can crushed pineapple, undrained

cooking oil spray for dish (optional)

Dissolve 2 packages cherry Jello in 3 cups boiling water. Pour into a 12-inch by 8-inch by 2-inch glass dish. (You need clear glass to display the ribbons in this salad. Also, you may want to spray the dish, in order to remove the salad for molds or squares, etc.) Chill, until layer is firm. Dissolve 1 package of lemon Jello in 1 ½ cups boiling water. In a large bowl, combine the hot lemon Jello with 3 oz. cream cheese that has been softened to room temperature. Blend with a spoon until smooth. Refrigerate until cool. Prepare whipped cream, and fold it into the cooled lemon Jello and cream cheese mixture. Pour over the first (cherry Jello) layer. Chill until firm. Dissolve 1 package lime Jello in 1 cup boiling water. Chill, until consistency of unbeaten egg white. Stir 15 ¼-oz. can undrained crushed pineapple into lime Jello. Pour over lemon/cream cheese layer. Chill salad until firm. It is ready to serve, straight from the glass dish, or, if it is in a mold, you may unmold it onto a nice serving plate, or you may cut it in individual squares, and place each square on a couple of leaves of lettuce. All methods of serving this salad are gorgeous! I make this salad every year for my family for Christmas. I think you will love it!—Betty ☐