

# Betty's Festive Cranberry-Orange Relish Molded Salad



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In this video, Betty demonstrates how to make her lovely Festive Cranberry-Orange Relish Molded Salad. Its a gorgeous combination of whole cranberry sauce, mandarin oranges, and cherry Jello, molded and garnished for the holiday season.

Ingredients:

(2) 14-oz. cans whole cranberry sauce  
15 oz. can mandarin oranges, well-drained  
small package of cherry Jello (I used a 0.3 oz. pkg. of sugar-free cherry Jello. You may substitute orange Jello, if you prefer.)  
½ cup boiling water  
cooking oil spray (for oiling mold, for easy removal)  
fresh orange slices for garnish

Drain a 15-oz. can of mandarin oranges, and discard liquid. Place the oranges in a large bowl, and use a paper towel to squeeze and absorb any excess juice from the oranges. Cut each orange segment into 3 equal pieces. Add (2) 14-oz. cans whole cranberry sauce to the drained oranges. In a small saucepan, combine a small package of cherry Jello with ½ cup boiling water, and add stir to dissolve the Jello. Add the Jello mixture to the orange and cranberry sauce mixture. Stir until well-combined. Pour your Festive Cranberry-Orange Relish into a serving mold. (You may want to spray your mold with cooking oil spray to help with unmolding the relish when ready to serve.) When ready to serve, unmold your relish and place on a serving dish. Garnish with fresh orange slices. This is a beautiful relish, and it goes wonderfully with roast turkey! I hope you enjoy this recipe! --Betty :)