

Betty's Lime Mist Gelatin Salad Recipe



Uploaded on 29 Jun 2009

In this video, Betty demonstrates how to make a gorgeous and flavorful Lime Mist Gelatin Salad. It uses lime Jello, but is mixed with applesauce and lime-lime soda. The topping is cream cheese, marshmallows, and whipped cream, garnished with some beautiful maraschino cherry slices and chopped pecans. This is a side dish, accompanying Betty's Sunday evening meal. Scrumptious, and a delight to look at!!!

Ingredients:

20 oz. applesauce

1 small package lime Jello (I used sugar-free.)

1 cup lemon lime soft drink, 7-up is fine. (I used diet soda.)

3 oz. cream cheese, cut into small cubes

2 cups miniature marshmallows

1/2 pint whipping cream

Heat 20 oz. applesauce in a medium-sized saucepan, and dissolve a small package of lime gelatin in it. Add 1 cup of lemon-lime soda, and stir. Pour into a nice medium to large-sized clear serving bowl. Cover with plastic wrap and refrigerate 8 hours or overnight. Combine 3 oz. cream cheese, cut in small cubes, with 2 cups marshmallows, and 1/2 pint of whipping cream in a large mixing bowl. Cover with plastic wrap and refrigerate 8 hours or overnight. The next day, use a mixer to beat the marshmallow mixture until thick. (There can still be some lumps of marshmallows in it, if desired.) Spread over the gelatin salad. Garnish with a small amount of sliced maraschino cherries and chopped pecans (about 8 cherries and 1/2 cup chopped pecans.) Cover with plastic wrap and refrigerate until ready to serve. A splendid addition to almost any meal!