

Jell-O Recipes For The Holidays

by Lynne Belluscio

With Thanksgiving right around the corner and Christmas only a few weeks away, it's time to get out the Jell-O recipes. We've heard that the pumpkin No-Bake dessert is wonderful, but since we're more involved with the history of Jell-O, I thought it might be good to pick out some vintage recipes. The recipe book that this illustration is taken from, is the 1924 "A Jell-O Year." The two recipes on the page are for plum pudding and chocolate Jell-O.

At Thanksgiving my mother usually prepared a waldorf salad, made with lime Jell-O, apples, celery and walnuts. The individual molded salads were served on a leaf of lettuce on a side plate, and my mother always left off the mayonnaise on mine, because I hated mayonnaise. Sometimes, if the salad wasn't molded, it was set in a square cake pan and cut into squares.

We usually had two kinds of cranberry relish. One was the raw cranberries, oranges and walnuts ground in the food grinder. I always liked doing that job because it was fun to hear the cranberries pop as you turned the handle on the grinder. My mother also made a cooked cranberry relish, but it wasn't made with Jell-O.

The 100th Anniversary Jell-O Recipe book includes "Spiced Cranberry Orange Mold"

1 ½ cups boiling water



Illustration from the 1924 Jell-O Recipe Book.

1 large or 2 small boxes of cranberry Jell-O
1 can (16 oz.) whole berry cranberry sauce
1 cup cold water
1 Tbs. lemon juice
¼ tsp. ground cinnamon
1/8 tsp. ground cloves
1 orange, sectioned and diced
½ cup walnuts

Stir boiling water and Jell-O until completely dissolved. Add cranberry sauce, cold water, lemon juice, cinnamon and cloves and refrigerate until thickened (but not set). Stir in orange and walnuts and pour into mold and refrigerate 4 hours.

Today, many visitors to the

1 1/3 cups boiling cranberry juice
Chill until firm.

Jell-O pumpkin pie recipes date back to the 1960s, but if you can't find the Jell-O No Bake pumpkin pie at the store, here is a no bake recipe from 1991:

4 oz. cream cheese, softened
1 tbs. milk or half & half
1 tbs. sugar
1 ½ cups thawed Cool Whip
1 prepared graham cracker crumb crust
1 cup cold milk or half & half
1 16 oz. can pumpkin (not pie filling)
2 pkgs. Jell-O vanilla instant pudding
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. cloves

Mix cream cheese, 1 Tbs. milk and sugar in large bowl until smooth. Gently stir in Cool Whip. Spread onto bottom of crust. Pour 1 cup milk into large bowl and add pumpkin, pudding mixes and spices. Mix with wire whisk until well mixed. (mixture will be thick). Spread over cream cheese layer. Refrigerate 4 hours. For a variation, mix ¼ cup toasted chopped pecans into cream cheese mixture.

Jell-O Gallery complain that they can't find cranberry Jell-O in their stores. Apparently it is a "seasonal" flavor and is only available at Thanksgiving and Christmas. I Googled Kraft Foods and discovered that on their web site they have 30 recipes for cranberry flavored Jell-O and a lot of them sound pretty good. But just in case you can't find cranberry Jell-O I found a recipe from the 1930 recipe book that's pretty simple:

1 pkg. of strawberry Jell-O
5 Tbs. of sugar
¼ tsp. of salt
2/3 cup boiling sweet cider



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