

Cranberry Jell-O

by Lynne Belluscio

Clip these two recipes and save them for the holidays. Cranberry flavored Jell-O was introduced in 1994. Most of the time, it's not available, but usually as Thanksgiving approaches, you can find it on the store shelf. (If not, we have some for sale.) It's not as sweet as many flavors - - has a little tart flavor to it - - but it's great in a variety of recipes. Terry who works at our museum shop is fond of this recipe:

Spiced Cranberry-Orange Mold

- 1 ½ cups boiling water
(make sure it's boiling!)
- 2 pkgs. (3 oz each) Jell-O Cranberry flavor gelatin
- 1 can (16 oz) whole berry cranberry sauce
- 1 cup cold water
- 1 tablespoon lemon juice
- ¼ teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1 navel orange, peeled, sectioned and chopped
- ½ cup chopped walnuts

Add boiling water to gelatin mix in large bowl! stir 2 minutes until completely dissolved. Stir in next five ingredients. Refrigerate 1 ½ hours or until thickened. Stir in oranges and nuts. Spoon into a 6 cup mold sprayed with cooking spray. Refrigerate 4 hours or until firm. Unmold. *

I found this recipe on the internet:

Grown-Up Cranberry Jell-O

(Do not omit the port!)

- Three 3 oz packages of cranberry flavored Jell-O
- 1 ½ cups boiling water *(not hot water - boiling water)*
- 1 16 oz can of whole berry cranberry sauce
- 1 20 oz can crushed pineapple (do not drain) (do not use fresh pineapple)
- 1 cup of port wine *(you do not need top quality port)*

Topping:

- 1 8 oz package softened cream cheese

- 1 8 oz container of sour cream at room temperature
- A few drops of milk if needed

In a large bowl, mix together the Jell-O and boiling water until the Jell-O completely dissolves. Stir in cranberry sauce, pineapple and its juice and port wine. Blend well. Pour into a 13 x 9 clear glass serving dish or serving dish of equal volume. Refrigerate until set, about 4 - 6 hours.

In a small mixing bowl, beat together cream cheese and sour cream, adding a few drops of milk if necessary, until mixture is smooth and of spreading consistence. Spread evenly over top of set Jell-O. refrigerate until ready to serve. (This recipe received great re-

views. On person mentioned that it shouldn't be served just at the holidays. It was good any time. "Fantastic recipe!" And if you sold all your jell-O molds in the garage sale last year, stop by. We probably have it for sale here in the museum shop.

* How to unmold gelatin - Allow gelatin to set for several hours or overnight until completely firm. Before unmolding, dip knife in warm water and run knife around edge of gelatin to loosen. Dip mold in warm water (not hot!) just to the rim for 15 seconds. Lift from water and gently pull gelatin from edge of mold with moistened fingers. Place moistened serving plate on top of mold. Invert mold and plate to release the gelatin.

