

Ella's Holiday Cranberry Salad

My Sister-in-law Robin put this recipe together from three different recipes she found and this attempts to consolidate them omitting the canned pineapple found in one.

Ingredients

3 small packets of Jello – cranberry x 2, orange (in place of cranberry if it's not available use dark cherry)

1 packet of gelatin

2 cups boiling water

1/2 to 3/4 cup cold water

2 packages whole fresh cranberries – chopped in food processor – should be chunky *

2 oranges (one zested if desired) – cut into small chunks or food processed minimally

1-2 tart apples – small cubes – sprinkle with lemon juice to keep from turning brown

½ cup sugar

1 cup pecans pieces

Mix gelatin/Jello with boiling water. Add cold water and set aside until it just starts to thicken.

Mix all other ingredients together in a large mixing bowl and set in refrigerator until the gelatin mixture is ready and then pour it into the chopped fruit. Add the nuts. Mix well. Pour into a slightly greased 9 x 13 glass baking dish. Chill covered until ready to cut for serving.

Makes about 18-20 servings. Leftovers are good for up to a week in refrigerator. I make turkey sandwiches and spread this salad on them.

- Mom used to grind the berries and orange through a meat grinder to get a consistency not possible with a food processor's chopping. I chose easy over long and messy.