

Cranberry Jell-O Salad
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The perfect accompaniment to Thanksgiving turkey, this Jell-O salad is not only delicious but also adds a beautiful touch to your table.

Granberry Jell+O-Salad

Prep Time:

15 mins

Additional Time:

3 hrs

Total Time:

3 hrs 15 mins

Servings:

12

The ingredients you need

2 cups boiling water

2 (0.3 ounce) packages sugar-free cherry-flavored gelatin mix (such as Jell-O)

1 (16 ounce) can jellied cranberry sauce

1 (20 ounce) can crushed pineapple, drained

½ cup chopped pecans

Let's start!

1

To begin cooking, make sure you have all your ingredients ready.

2

To make the gelatin mixture, pour boiling water into a bowl and add the gelatin. Stir the mixture until the gelatin is completely dissolved.

3

Mix the cranberry sauce and crushed pineapple with the gelatin mixture.

4

Please take the dish and transfer the mixture to it. Then, decorate the top of the mixture with pecans.

5

Put it in the fridge for 4 hours or overnight. If you choose individual dishes for a person, leave them for 3-4 hours.

6

Enjoy!