

Cranberry Salad

Hands-on - 8 min.

Serves 18

My family requests this salad every Thanksgiving and Christmas. Not only do I love its color, taste, and texture, it's a super way to get kids and adults alike to scarf down highly nutritious raw cranberries! I say food colorings (from Jello) on occasion are not a problem, but if you prefer to avoid them, then choose Alternate Option #2, which uses Knox unflavored gelatin combined with juice for sweetening power and natural color. While not as vivid red, it's now my family's preferred option! This also keeps for days in the fridge so the 18 servings make complete sense!

Tastes great with:

Thanksgiving Dinner or everyday sandwiches

Traditional Option #1:

1 lg pkg (0.6 oz) sugar-free strawberry gelatin
2 cups boiling water
1½ cups cold water

8 hours before serving or night before:

Place gelatin in a large decorative serving bowl.
Dissolve with boiling water. Once dissolved, add cold water and stir.

OR Alternate Option #2

3½ cups Juicy Juice Cherry 100% Juice, divided
1 oz Knox unflavored gelatin (4 envelopes)
¼ cup sugar

Add 3 cups of the juice to a saucepan and bring to a boil. Meanwhile, place the gelatin in a decorative serving bowl. Pour the remaining ½ cup of juice over top (to begin softening the gelatin), stir, and let stand. Once boiling, add the hot juice and the sugar to the softened gelatin and stir 5 minutes or until completely dissolved. Allow to cool.

Continue here for both Options:

1 (8 oz) apple, cored and chopped
2 cans (8 oz each) pineapple tidbits, in its own juice, undrained
1/3 cup chopped pecans or walnuts

Add to bowl and stir.

1 package (12 oz) fresh cranberries
(can be frozen or partially thawed)

Place in a food processor and process until partly chunky, mostly smooth.
Add to salad and stir well. Refrigerate at least 8 hours before serving.

Nutrition Information for ½ cup using Traditional Option #1

Calories	40	Fat	1 g	Fiber	2 g	Sodium	33 mg	Total Carbohydrate	7 g
		Saturated Fat	0 g	Cholesterol	0 mg	Protein	<1 g	Sugars	4 g