

Cranberry Gelatin Mold

Ingredients

- 1 6 oz package strawberry gelatin
- 2 cups boiling water
- 1 16 oz can whole berry cranberry sauce
- 1 15 1/4 oz can crushed pineapple, undrained
- 1 11 oz can mandarin oranges, drained
- 1/2 cup chopped walnuts

Directions

Place gelatin in medium bowl and add boiling water. Stir 2 minutes till completely dissolved. Stir cranberry sauce in the can to break it up, then stir into gelatin. Add pineapple and it's juice, oranges and nuts. Stir mixture until the consistency of unbeaten egg whites. Pour into mold and refrigerate 24 hours.



Owners Ed and Serena Jensen and family feast on food and drinks at the Bartlett Tavern during Thanksgiving 1948.

Submitted by: Ann Corrigan



"Handed down family favorite."