

Aunt Jane's Cranberry Salad

My mother's sister, Aunt Jane, always brought this cranberry salad to family holiday get-togethers. Being a family of traditionalists (turkey at Thanksgiving, turkey and ham at Christmas, and ham at Easter), the salad is an ideal complement to these as a salad, side dish, or spread to moisten a sandwich made from leftovers. Today, it is a regular with many of our friends, and my grandson and I are proud to share the recipe with our First Church family.

Les Smith and Degan Clay



Ingredients

- 6 oz. (large) box cherry Jello (image shows two 3 oz. boxes)
- 8 oz. (small) can crushed pineapple
- 1 can whole berry cranberry sauce
- 1 cup sour cream

Dissolve Jello in boiling water in serving dish. Add pineapple, juice and all. Refrigerate until mixture starts to set (approx. 90-105 minutes). Use a table knife to break up cranberries in the can, then stir well into the mixture. Refrigerate another 15-30 minutes until almost set up. Plop sour cream at refrigerated temperature on top and swirl in partially to create a marbled appearance. Refrigerate several hours to set up.

I usually make this salad a day ahead so it is fully set up.

Best to refrigerate after initial serving to maintain consistency. Your guests will find it when going back for seconds.

Consider dividing ingredients between two serving bowls and omitting the sour cream for one if anyone must avoid dairy products.