



MEGAN'S
"GLOWING ORB OF LIGHT"

CRANBERRY layered salad

"I know. It's Jello. But hear me out...a tower of Jello salad was always the centerpiece at our family holiday functions, right beside the tapered candles and fir boughs. This recipe is a safer bet when dabbling in the Jello salad world. It has simple and tasty ingredients, a beautiful dark jeweled color, and can be considered either a side dish or dessert. At the very least, it will bring some holiday joy."

— Megan, Regulatory Team

YIELD: 10 servings

INGREDIENTS

- 2 cups fresh whole cranberries, thawed if frozen
- 5 (¼ oz) envelopes unflavored gelatin
- 6 cups cranberry juice cocktail
- 1 cup granulated sugar
- 1 cup fresh orange juice
- 1 (14 oz) can sweetened condensed milk
- Cooking spray
- Ice

MATERIALS

- A proper 10-cup gelatin mold (the kitschier, the better)
- A Bundt pan if you don't have a gelatin mold
- Large saucepan

INSTRUCTIONS

1. Lightly spray a 10-cup gelatin mold (or Bundt pan) with cooking spray and set it aside.
2. Place cranberries in the refrigerator until ready to use.
3. In a medium bowl, whisk together gelatin and 1 cup of the cranberry juice and set aside at room temperature.
4. Bring sugar, fresh orange juice, and remaining 5 cups cranberry juice to a simmer in a large saucepan over medium heat, stirring often. Remove from heat; whisk in gelatin mixture until dissolved. Set aside 3 cups of cranberry-gelatin mixture.
5. In a medium bowl, pour in the remaining 4 cups of cranberry-gelatin mixture and place that over a large bowl filled with ice. Stirring often, chill mixture until thickened for about 30 to 45 minutes. Scrape and discard any foam from top. Gently fold in chilled cranberries until evenly distributed and pour fruit mixture into the prepared gelatin pan. Refrigerate, uncovered, for about 2 hours or until set.
6. Meanwhile, in a medium bowl, stir together the reserved 3 cups of cranberry-gelatin mixture and sweetened condensed milk. Cover and let stand at room temperature while fruit layer chills. Slowly pour milk mixture over fruit layer, turning the pan as you pour to create an even layer. Refrigerate, uncovered, for at least 4 hours or until firmly set.
7. To remove the chilled gelatin from the mold, dip the mold in warm (not hot) water. Immerse it so the water comes up to, but not over the rim. Keep submerged for 15 seconds. While the mold is submerged, moisten the tips of your fingers, and gently pull the edges of the gelatin away from the mold. Hold the mold and the plate together, invert, and shake slightly to loosen the gelatin; carefully pull the mold away. (If this does not work, repeat the steps.)

TIPS AND TRICKS

Moistening your serving plate prior to removing the mold will allow you to slide your mold and center it on the plate once unmolded.