
Cranberry Sauce Salad

Adapted from a Pioneer Woman recipe from her MIL, Nan



Servings: 12

1. Bring 2 cups of water to a boil, then remove from the heat. Stir in the gelatin until completely dissolved, 1 to 2 minutes. Add 1 cup cold water, the cranberry sauce, chopped walnuts and pineapple. Mix well, ensuring you break apart any large chunks of the cranberry sauce.
2. Pour into a 9-by-13-inch glass dish. Cover and place in the refrigerator until firm, 3 1/2 to 4 hours.
3. Beat together the cream cheese and powdered sugar with a hand mixer until smooth, about 1 minute. Add the milk and mix until completely combined. Carefully spread the cream cheese frosting in a thin layer over the cranberry sauce. Zest the orange directly over the frosting. Can be chilled (covered in plastic wrap, but elevated up above the cream cheese) overnight. Serve in individual squares.

3 packets cranberry gelatin (small ones) or use Black Cherry as substitute
2 cans cranberry sauce, 14 ounce size (whole cranberry style)
8 ounces crushed pineapple, canned, drained
2/3 cup chopped walnuts
8 ounces cream cheese, at room temperature
1/4 cup powdered sugar
1/2 cup whole milk
orange, zest only

Per Serving (excluding unknown items): 365 Calories; 11g Fat (25.8% calories from fat); 8g Protein; 63g Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol; 225mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 Fat; 4 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com