

Cranberry Waldorf Salad

Probably from the 1970's, from a magazine article.



This was standard fare with any holiday turkey, and I still make it.

3 packages peach jello, made by Royal

1 1/4 teaspoons salt

3 cups boiling water

2 cups cranberry juice

2 tablespoons lemon juice

1 1/2 cups red apples, diced, unpeeled

1/2 cup walnuts, chopped

Serving Ideas: You can make this in a large bowl instead and pass it. Otherwise, place a serving of this (a square) onto a salad plate and put it at each place setting.

Holiday, Salads

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 10

Preparation Time: 30 minutes

Over the years I certainly have determined that Thanksgiving and Christmas dinners are very labor intensive for the cook, especially if I'm doing the whole meal. So I always welcomed making something that could be prepared the day before and required very little time to serve. This qualifies on all counts! It helps to chill the cranberry juice ahead of time, and don't chop the apples until you're ready to add them. If you can't find peach, use some other flavor, but not a dark color, and not lemon. Sometimes you can find cranberry jello, which is also good.

Dissolve Jello and salt in boiling water. Stir in cranberry and lemon juices. Chill until slightly thickened, then fold in apples and walnuts. Chill until firm.

Per Serving (excluding unknown items): 77 Calories; 4g Fat (39.8% calories from fat); 2g Protein; 11g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 270mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1/2 Fat.