

## Cranberry Gelatin Salad



### Prep:

10 minutes

### Total:

2 hours

### Makes:

6 - 8 servings

### Utensil:

Saladmaster Food Processor

1.5 Qt. Double Walled Bowl

Whistling Tea Kettle

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### Recipe:

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### Recipe Description:

Delightful and delicious combination of cranberries, pineapple, celery and pecans make this side dish a holiday favorite.

2 ¼ cups  
water (half boiled, half cold)

(535  
ml)

6 ounces  
orange-flavored gelatin  
(170  
g)

1 ½ cups  
fresh cranberries, chopped

(165  
g)

2 celery stalks, shredded, use Cone #1  
1 teaspoon

orange zest, use Cone #1

½ cup  
pecans, chopped

(55

g)  
14 ounces  
crushed pineapple, drained  
(397  
g)  
 $\frac{3}{4}$  cup  
sugar  
(255  
g)

**Directions:**

1. Pour boiling water into bowl of gelatin. Stir until dissolved before blending in cold water.
2. Refrigerate gelatin until mixture begins to set.
3. Stir in remaining ingredients. Chill until firm.

**Tips:**

- To plate gelatin mold, set bowl in hot water. Then cover bowl with plate before inverting mold onto plate.

Nutritional Information per

▼ Serving

Based on 6 servings

**Calories:** 225

**Total Fat:** 7g

**Saturated Fat:** 1g

**Cholesterol:** 0mg

**Sodium:** 63mg

**Total** 32g

**Carbs:**

**Dietary Fiber:** 3g

**Sugar:** 11g

**Protein:** 11g