

STRAWBERRY JELLO SALAD



An Old Family Favorite...

We were making this chilled gelatin salad back when Erin was a toddler! We have a story of how she sneaked into the fridge and dragged her finger through it, getting a little taste, then when asked what happened, she said, “Aunt Luanne came in and did it.”

It's yummy and hearty and when served recently at a potluck, everyone, including the kids, loved it! Why not make it ASAP?

Serves 8-10.

- 1 c. legal unsweetened apple cider**
- 2 packages Knox unflavored gelatin**
- 2-3 Tbs. honey, or to taste**
- 3 speckled bananas**
- 1 can, with juice, legal crushed pineapple (about 2 c.)**
- 1 c. chopped walnuts**
- 1 to 1-1/2 pounds frozen or fresh unsweetened sliced strawberries, at least partially thawed and separated**

Place the apple cider in a small saucepan and sprinkle on the gelatin to soften. Allow to sit for three to 5 minutes, then turn on heat to low and allow juice and gelatin to heat until gelatin is dissolved, stirring occasionally. Add honey to taste.

Meanwhile, in a 9x13 glass dish, mash the bananas with a fork and stir in the pineapple and nuts. Stir in the strawberries, mashing if using fresh.

Pour the gelatin mixture into the fruit mixture and stir so that it is completely combined. Refrigerate until firm, then cut into squares.

Note: For a fancier presentation, the original recipe says to hold back half of the fruit/gelatin mixture at room temp, then when bottom layer is firm, spread on 2 c. of plain yogurt (original uses sour cream). Top with reserved mixture and finish chilling.