

Easy Cranberry-Orange Mold

From Betty Crocker Lost Recipes

Ingredients

1 can (11-15 oz) mandarin orange segments, drained and juice reserved
1 package (3 oz) orange-flavored gelatin
1 can (16 oz) whole berry cranberry sauce
Salad greens, if desired

Steps

1. Add enough water to reserved mandarin orange juice to measure 1 1/4 cups. In 1-quart saucepan, heat juice mixture to boiling.
2. Place gelatin in medium bowl. Pour boiling mixture on gelatin; stir until gelatin is dissolved. Stir in cranberry sauce until sauce is melted. Stir in orange segments. Pour into 4-cup mold.
3. Refrigerate about 4 hours or until firm; unmold. Serve on salad greens.

Katie's notes: I use sugar-free jello and it works great. Experiment with types of molds- I've used a bread pan and several shapes of tupperware successfully. If the jello won't pop out right away, try soaking the bottom of the container briefly in warm water and try again. If you use a silicone jello mold you may need to grease it!