

# Cranberry Salad for Cold Weather

Make this 1-2 days before you want to eat it, as it gets better with time. Leftovers are good until day 4-5.

## *Ingredients*

- 1 1/2 cups sugar (If cranberries are less tart, use 1 1/3 cups)
- 16 oz. cranberries (this is typically a bag and a half)
- 2 small boxes Jello (1 raspberry, 1 orange)
- 12 regular-size marshmallows, cut up into smaller pieces that will melt more quickly (for some reason mini-marshmallows don't work as well).
- 1 small 8 oz. can crushed pineapple
- 1 granny smith apple, sliced so that every piece has a bit of green.
- 1 cup (or more) walnuts, chopped coarsely.
- Some water

Optional: lemon juice to splash on the cut apples so they don't turn brown.



## *What to Do*

Drain the crushed pineapple into a measuring cup; add enough water to equal 2 cups.

Put the pineapple water into a cooking pot, add the sugar, stir to mix, and place on medium-high heat. Cook until it has boiled for 5 minutes.

Add the cranberries and let boil until all cranberries have popped.

Remove from heat. Quickly add Jello and marshmallows, stir until melted and blended.

Place the pot somewhere (on the porch?) where it will cool quickly but not freeze. (Transfer to a different pot if you want it to cool faster.)

When the mixture starts to thicken, add the pineapple, apple, and walnuts. (If you add these too soon, when the Jello mixture is still warm and thin, the fruit and nuts will float to the top.) Stir to mix.

Pour into a serving bowl (glass looks nice) and refrigerate until set firm.