

CRANBERRY WALDORF SALAD

1 - 16 oz. can jellied cranberry sauce
2 envelopes unflavored gelatin
1/2 cup cold water
1 cup ginger ale
2 tablespoons lemon juice
1/2 cup unpeeled diced apple
1/2 cup diced celery
1/4 cup chopped walnuts
Lettuce
Mayonnaise

Put cranberry sauce in medium mixing bowl.
Break up sauce with fork. Set aside.
In small saucepan, sprinkle gelatin over cold water; let stand 1 minute or until gelatin is moist. Cook over low heat until gelatin is completely dissolved, stirring frequently. Add dissolved gelatin to cranberry sauce. Cool slightly. Add ginger ale and lemon juice. Chill in refrigerator until mixture begins to set. Stir in apple, celery and walnuts. Spoon into 6 individual molds or 1 quart mold. Chill until firm. Unmold and serve on lettuce with mayonnaise.

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