

Congeaed Cranberry & Cream Cheese Salad – Ruth Smith

- 1 package rasberry gelatin
- 1 package cream cheese
- 1 cup whole cranberry sauce
- 2 tablespooons sugar
- 1 ½ cup boiling water
- 1 small can pineapple (crushed)
- ½ cup nuts (chopped)



Dissolve gelatin in the boiling water and set aside to cool. Mix cream cheese with small amount of the pineapple juice. When well mixed, add pineapple, cranberry sauce and chopped nuts. Add geletin mixture and chill until firm. Can be made ahead of time.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOTE*-News January, 2016.