

**JELLIED CRANBERRY AND PINEAPPLE SALAD**

**Yield** 100

**Portion** 5-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
149 cal	33 g	2 g	2 g	0 mg	54 mg	23 mg

**Ingredient**

PINEAPPLE,CANNED,CRUSHED,JUICE PACK,INCL LIQUIDS  
 CRANBERRY SAUCE,JELLIED  
 WATER,BOILING  
 DESSERT POWDER,GELATIN,CHERRY  
 RESERVED LIQUID  
 JUICE,LEMON  
 LEMON RIND,GRATED  
 NUTS,UNSALTED,CHOPPED,COARSELY  
 LETTUCE,LEAF,FRESH,HEAD

**Weight**

6-5/8 lbs  
 7-1/3 lbs  
 8-1/3 lbs  
 3-1/2 lbs  
 6-1/4 lbs  
 8-5/8 oz  
 3/8 oz  
 10-1/3 oz  
 4 lbs

**Measure**

3 qts  
 3 qts  
 1 gal  
 1 qts 3 cup  
 3 qts  
 1 cup  
 2 tbsp  
 2 cup

**Issue**

6-1/4 lbs

**Method**

- 1 Drain pineapple; reserve juice for use in Step 4 and pineapple for use in Step 6.
- 2 Using a wire whip, beat cranberry sauce at medium speed in mixer bowl until smooth. Set aside for use in Step 3.
- 3 Add gelatin to boiling water; stir until dissolved. Add cranberry sauce; mix well.
- 4 Add cold water and reserved juice, lemon juice, and rind; mix well.
- 5 Pour 1 gallon gelatin mixture into each pan; chill until slightly thickened.
- 6 Add 1 quart pineapple and 2/3 cup nuts to gelatin mixture in each pan; stir to distribute evenly.
- 7 Chill until firm. Cut 5 by 7.
- 8 Place 1 lettuce leaf on each serving dish; add gelatin square. Cover; refrigerate at 41 F. or lower until ready to serve.