

An old, but great, use for cranberries at the holidays.

CRANBERRY WALDORF SALAD

by Linda Joyce Forristal, CCP, MTA



The American Midwest is the creative home of the Jell-O® salad. Many a time, I have marveled at the amazing concoctions as pieces of folk art.

My mom, Donna Mae, used to make this recipe when I was a kid and I was remembering it the other day, so I called her up. To crush the cranberries, she used to run them through a meat grinder, but you can just pulse them in a food grinder.

I have recommended cherry Jell-O, but you can use any red one.

- 1 large package cherry Jell-O®
- 2 cups boiling water
- 12 oz. pkg. whole cranberries
- 2 apples, finely chopped
- 2 stalks celery, finely chopped
- ½ cup walnuts, finely chopped
- 1 cup sour cream
- 8 oz. pkg. cream cheese

While the water is coming to a boil, crush the cranberries in a meat or food grinder. Chop the apples and walnuts. Put the gelatin in a medium boil and pour over the boiling water. Stir until the crystals dissolve. Add the crushed whole cranberries, the chopped apples and celery. Sprinkle the chopped walnuts on top. Refrigerate for several hours or until the gelatin is firm.

Bring the cream cheese to room temperature and then mix the sour cream and cream cheese together. Just before serving, spread the cream cheese/sour cream mixture evenly over the top of the salad.

Mom, thanks for digging this out of the recipe box--or your mind!!