CRANBERRY SURPRISE

MADE WITH
KNOX
UNFLAVORED GELATINE
OCEAN SPRAY
CRANBERRIES
HELLMANN’S - Best Foods
REAL MAYONNAISE
CRANBERRY SURPRISE

1 envelope Knox Unflavored Gelatine
2 tablespoons sugar
¼ teaspoon salt
1 cup very hot water
½ cup Hellmann's or Best Foods Real Mayonnaise
2 tablespoons lemon juice

1 teaspoon grated lemon rind
1 (1-lb.) can Ocean Spray Whole Cranberry Sauce
1 orange or apple, peeled and diced or 1 8½-oz. can pineapple tidbits
¼ cup chopped walnuts

Mix gelatine with sugar and salt. Add hot water and stir until gelatine is dissolved. Add Real Mayonnaise, lemon juice and lemon rind. Blend with rotary beater. Pour into a refrigerator tray. Quick chill in freezing unit (without changing control) 10 to 15 minutes, or until firm about 1 inch from edge but soft in center. Beat until fluffy. Fold in cranberry sauce, orange and walnuts. Pour into individual molds and chill until firm. Unmold on lettuce and top with Real Mayonnaise. Note: If fresh cranberries are used instead of canned sauce ... put 2 cups fresh cranberries through food chopper. Add ½ cup sugar. Let stand 10 minutes. Fold in with orange and walnuts. Yield: 6 servings.