

Creamy Fruit Salad

1 can (8¾ ounces) fruit cocktail	1 package (3 ounces) cream cheese
1 package (3 ounces) apricot Jell-O	1/3 cup mayonnaise
1 cup boiling water	

Drain fruit, reserving syrup. Add water to syrup to make ½ cup. Combine gelatin and boiling water in electric blender. Cover and blend at low speed until dissolved, 1 minute. Add measured liquid, cream cheese and mayonnaise; cover and blend on high speed, 15 seconds. Chill until slightly thickened. Fold in fruit. Spoon into 6 individual molds and chill until firm, about 2 hours. Unmold. Garnish, if desired. Makes 6 servings.

Frozen Fruit Salad

1 package (3 ounces) strawberry Jell-O	3 cups whipped cream
1 cup boiling water	1 can (16 ounces) sliced peaches
1 can (6 ounces) frozen concentrated lemonade	1 can (8½ ounces) pears

Drain and chop fruits. Dissolve gelatin in boiling water. Add concentrate and stir until melted. Chill until slightly thickened. Blend in whipped cream and fold in fruit. Pour into 9x5" loaf pan. Freeze until firm, about 4 hours. Unmold and slice. Garnish, if desired. Makes 12 servings.

Cranberry Jell-O

Dissolve together:

1 package cherry Jell-O
3 tablespoons sugar
1 cup boiling water

Add 1 can whole cranberry sauce. Thicken and stir in 1/3 cup chopped celery and 1/3 cup chopped pecans. Fold in 1 cup sour cream.