

THANKSGIVING CRANBERRY SALAD

2 c. water

1 c. sugar

1 pkg. fresh cranberries

1 sm. pkg. cranberry or cherry
gelatin

1 lg. can crushed pineapple

1 (8-oz.) pkg. cream cheese

$\frac{3}{4}$ c. chopped pecans

Bring 1 cup water and sugar to boil. Add fresh cranberries and cook for 5 minutes (or follow directions on cranberry package). Bring the other cup of water to boil and dissolve gelatin in bowl; set aside to cool for a few minutes. Pour gelatin into cranberry mixture and stir well. Pour into 9 x 13-inch dish and refrigerate until gelatin mixture is thick. Combine

pineapple, cream cheese and nuts. Spread over top of gelatin. Garnish with holly and cherries. Delicious!

Sister Martha Rose Lange