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# Hard to Beet-Pineapple Salad

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**2 cups boiling water**  
**1 box (3 ounce) cherry Jello**  
**1 box (3 ounce) raspberry Jello**  
**1 box (3 ounce) strawberry Jello**  
**1 envelope unflavored gelatin**  
**1 can (20 ounce) crushed pineapple**  
**1 jar (16 ounce) pickled beets, sliced**

## **DRESSING**

**1 cup sour cream**  
**1/2 cup mayonnaise**  
**1 tablespoon chopped green onion tops**  
**1 tablespoon chopped green pepper**  
**1 tablespoon chopped celery**

Dissolve the Jellos and geleatin in boiling water. Drain the pineapple and the beets. Reserve the juice. Add enough water to the juices to make two cups of liquid.

Add the juice to the Jello mixture. Chill until almost firm. Add the crushed pineapple and beets. Pour into individual molds and refrigerate.

Make the dressing: In a bowl, combine the sour cream, mayonnaise, green onion tops, green pepper and celery. Mix well.

When serving, turn out of the molds onto lettuce and top with dressing.

Yield: 12 to 16 servings

## **Side Dishes**

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*Per Serving (excluding unknown items): 1759 Calories; 142g Fat (69.0% calories from fat); 16g Protein; 127g Carbohydrate; 2g Dietary Fiber; 141mg Cholesterol; 987mg Sodium. Exchanges: 0 Vegetable; 2 1/2 Fruit; 1/2 Non-Fat Milk; 17 1/2 Fat; 5 Other Carbohydrates.*