

Molded Cherry Burgundy Salad

Harriet Yeatts

St Timothy's - Hale Schools - Raleigh, NC - 1976

Servings: 10

*2 cans (16 ounce ea) pitted
Bing cherries, reserved
3 cups liquid (juice plus
water to equal three cups)
1 package (6 ounce) cherry
jello*

1 cup Burgundy wine

DRESSING

1 cup sour cream

1/2 teaspoon dry mustard

rind of one orange, grated

1/2 cup toasted almonds

2 teaspoons sugar

2 Tablespoons orange juice

Make the liquid by combining the reserved cherry juice with sufficient water to make three cups.

In a saucepan, heat the liquid to boiling.

Add the jello and dissolve. Add the cherries and wine.

Chill until set.

Make the dressing: In a bowl, combine the sour cream, mustard, orange rind, almonds sugar and orange juice.

Serve the salad with the Almond-Sour Cream dressing on the side.

Per Serving (excluding unknown items): 96 Calories; 8g Fat (76.0% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 13mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.