

# Orange Sherbet Salad

*Pamela Feeney*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 package (6 ounce) orange Jello*

*1 cup boiling water*

*1 cup orange juice*

*2 cups (one pint) lemon or orange sherbet*

*1 can (11 ounce) mandarin oranges, drained*

In a small mixing bowl, dissolve the Jello in boiling water. Add the orange juice and sherbet. Blend at low speed until the sherbet is melted and the mixture is smooth.

Chill until the mixture is thickened but not set, about 45 minutes.

Fold in the oranges.

Pour into a one-quart mold or eight-inch square pan.

Chill until firm, about 90 minutes.

Per Serving (excluding unknown items): 149 Calories; 1g Fat (3.7% calories from fat); 2g Protein; 35g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 2 1/2 Fruit.