

RuthAnns Cranberry Mousse

Ruthann van den Burg

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*2 packages fresh
cranberries
2 envelopes gelatin
2 pints whipping cream
1 1/2 cups sugar
4 tablespoons dry sherry
(Cassis or Kirsch)*

In a pot, cook the cranberries according to package directions but with half of the water and no sugar. When the cranberries have popped, remove from the stove and drain. Put the cranberries through a food mill (you will need two cups of pulp).

Stir in the sugar. Soak the gelatin in liqueur and dissolve over boiling water. Stir the gelatin mixture into the pulp. Chill until set.

While the mixture is chilling, whip two pints of whipping cream until stiff. Fold into the chilled mixture. Place the mixture into a decorative serving bowl. Freeze.

Defrost three hours before serving.

Per Serving (excluding unknown items): 4696 Calories; 353g Fat (65.8% calories from fat); 23g Protein; 388g Carbohydrate; 8g Dietary Fiber; 1305mg Cholesterol; 476mg Sodium. Exchanges: 1 1/2 Fruit; 3 Non-Fat Milk; 70 1/2 Fat; 22 1/2 Other Carbohydrates.