

HOMEMADE CRANBERRY SAUCE



INGREDIENTS

- 2 12 oz. Cello Bags—Fresh cranberries
- 1 20 oz. can Crushed Pineapple in its own juice-
Drained
- 1 8 z. box Sugar-free Jello (Cranberry, Strawberry
or Mixed Fruit flavored)
- 1 Apple cored and cut into small chunks
- Artificial sweetener as desired
- Rind of one orange—grated

DIRECTIONS

1. Remove any stems from cranberries and wash well. Cook until they are soft. Drain.
2. Boil 2 c. water and add Jello mix . Stir to dissolve.
3. In a large bowl combine all ingredients together and stir well. Move to a mold or smaller dishes if desired.
4. Put in refrigerator until the sauce jells.
5. Serve cold