

RAINBOW JELLO SALAD

By Vivien S.



9x13 pan

1 each 3oz cherry, lemon, lime, orange Jello - make each with 1 cup hot and 1/2 cup cold water.

Soften 2 pkgs Knox gelatin in 1/2 cold water.

2 cups hot water (not boiling)

2 tsps. vanilla

2 cups sour cream (1 pint) room temperature

1 cup sugar

Add gelatin mixture to hot milk in mixer, then sugar, sour cream and vanilla. Beat 5 minutes.

Makes about 5 and 1/4 cups. Use 1 and 3/4 cups for each white layer. Start and end with Jello.

Hints; Have Jello mixture at room temp. Set each layer in the refrigerator for 45 minutes. Mix next Jello after pouring each white layer. Spoon all layers in gently. Stir white gel mixture once in a while, can heat gently in microwave if too thick.

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