

## **CRANBERRY MOUSSE BY DOROTHY ZEHNDER**

Given to her by daughter Judy Zehnder Keller

*Dorothy's Tips - When thinking about fall, try this Cranberry Mousse. It's a wonderful dish to use for Thanksgiving and can be made the day before. You can unmold onto a nice glass plate and garnish with spinach leaves. Delicious and good for you.*

- 1 20-ounce can crushed pineapple, drained; save juice
- 1 package (6-ounce) strawberry gelatin
- Water
- 1 16-ounce can whole cranberry sauce
- 3 Tablespoons fresh lemon juice
- 1 teaspoon grated lemon rind
- 1/4 teaspoon ground nutmeg
- 2 cups dairy sour cream
- 1/2 cup celery, finely chopped
- 1/2 cup whipped topping or cream whipped
- 1/2 cup pecans or fresh spinach leaves (for garnish, optional)

Drain pineapple well reserving all juice. Pour juice from pineapple into a measuring cup and add enough water to make one cup; add this to gelatin in a 2-quart saucepan. Heat to boiling, stirring to dissolve gelatin. Remove from heat. Blend in cranberry sauce. Add lemon juice, rind and nutmeg. Chill until mixture thickens slightly. Blend in sour cream, and then fold in pineapple and celery. Chill in a pretty mold or serving dish. For serving, unmold onto a nice glass plate and garnish with spinach leaves, or cover with whipped topping and garnish with pecans. Makes 12 servings.