ORANGE-CRANBERRY-TOFU JELLED SALAD

From the kitchen of
Caroline Hembel Beard

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INGREDIENTS

1 can whole-berry cranberry sauce
½ cup slivered almonds
1 pkg regular orange-flavored gelatin
1 pkg sugar-free orange-flavored gelatin
2 tbsp unflavored gelatin
½ cup cold water
6-8 ice cubes
½ cup boiling water
1 cup orange juice
1 8-oz pkg firm tofu

DIRECTIONS

Sprinkle unflavored gelatin onto surface of cold water; wait at least 3 minutes, then microwave until gelatin is completely dissolved; set aside.

Sprinkle both packages of orange-flavored gelatin into prepared unflavored gelatin; add ½ cup boiling water, stir ~2 minutes or until completely dissolved.

Place cranberry sauce, almonds & ½ cup orange juice in container to be used for serving / storage; mix; set aside.

Drain tofu; cut into ~½-inch cubes; set aside.

Add ice cubes to orange gelatin mixture; stir until cubes are completely dissolved; stir in remaining orange juice.

Pour orange gelatin mixture into cranberry/nut mixture; stir to completely mix, then fold in tofu cubes.

Store covered gelatin salad in fridge until set. Serve as side dish or dessert.

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