Patriotic Jello Salad

Description

Almost as spectacular as the fireworks, this lovely salad make quite a 'bang' at our July Fourth meal. It's exciting to serve, and our guests loved the cool fruity and creamy layers. T

Ingredients

- 2 3 ounce packages berry blue jello
- 2 3 ounce packages strawberry jello
- 4 cup boiling water
- 2 1/2 cup cold water
- 2 pkgs unflavored gelatin
- 2 cup whole milk
- 1 cup sugar
- 2 cup sour cream
- 2 tsp vanilla

Instructions

In four separate bowls, dissolve each package of gelatin in 1 cup boiling water.

Add 1/2 cup cold water to each and stir.



Summary

Yield: 16
Prep Time: 3 1/2 hours
Category: Desserts
Cuisine: American

Patriotic Jello Salad

Pour one bowl of blue gelatin into an oiled 10-in. fluted tub pan;

chill until almost set, about 30 minutes.

Set other three bowls of gelatin aside at room temperature.

Soften unflavored gelatin in remaining cold water; let stand 5 minutes.

Heat milk in a saucepan over medium heat just below boiling.

Stir in softened gelatin and sugar until sugar is dissolved.

Remove from heat; stir in sour cream and vanilla until smooth.

When blue gelatin in pan in almost set, carefully **spoon** 1-1/2 cups sour cream mixture over it. Spoon or it will leak below.

Chill until almost set, about 30 minutes.

Carefully **spoon** one bowl of strawberry gelatin over cream layer. Chill until almost set.

Carefully **spoon** 1-1/2 cups cream mixture over the strawberry layer.

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Chill until almost set.

Repeat, adding layers of blue gelatin, cream mixture and strawberry gelatin, chilling in between each.

Chill several hours or overnight.