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



Summary

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

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.

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.

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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.

Chill until almost set.

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

Chill several hours or overnight.