

LINEN WORLD: RIBBON SALAD

From the Kitchen of: Lois Rodgers

INGREDIENTS

1 each lime, lemon, & raspberry
jello (3oz)
3 cups boiling water
1 cup mini marshmallows
1 1/2 cups cold water
2 pkgs cream cheese (3oz)
1/2 cup mayonnaise
1 cup whipping cream
1 can crushed pineapple (1# 4
1/2 oz)

DIRECTIONS

Dissolve jell-o flavors separately, using 1 cup of boiling water for each. Stir marshmallows into lemon jell-o, set aside. Add 3/4 cup cold water to lime jell-o and pour into 9x13 pan. Chill until set, but not firm. Add 3/4 cup cold water to raspberry jell-o and set aside at room temperature. Then add cream cheese (softened) to lemon mixture, beat until blended. Chill until slightly thickened. Then blend in mayo, whipped cream & crushed pineapple. Chill until very thick. Spoon gently over lime gelatin. Chill until set but not firm. Chill raspberry jell-o till thickened pour over lemon jell-o. Chill till firm. Enjoy!

