



### **I'd Rather Be Stitchin'**

*A series of quick and easy recipes to get you out of the kitchen and back to stitchin'.*

April showers bring May flowers, so they say. And a little Sunshine Salad on a rainy day will chase the blues away.

#### Mom's Sunshine Jello Salad

2 3-oz pkg lemon flavored gelatin

2 cups boiling water

1 cup ice water

1 9-oz. can crushed pineapple with juice (do not use fresh pineapple)

1 tsp. white vinegar

2 cups grated carrots and cabbage (or just carrots)

1. Empty gelatin into a small mixing bowl. Stir in 2 cups boiling water. Stir until the gelatin has dissolved.
2. Stir in ice water, crushed pineapple with juice, and vinegar.
3. Chill in refrigerator until the gelatin starts to thicken.
4. Gently fold in the grated carrots and cabbage until mixed well.
5. Pour into Jello mold (or single molds) and refrigerate several hours while you sew.
6. To unmold, dip the bottom of the pan in hot water for about 5 seconds. Invert onto a serving platter and shake to release.