



Cranberry-Pomegranate Mold

Prep: 20 minutes plus chilling

Serves: 12

- 1½ cups fresh cranberries
- 2 cups chilled pomegranate juice
- ½ cup water
- ½ cup Essential Everyday® granulated sugar
- ⅛ teaspoon salt
- 2 (3-ounce) packages Essential Everyday® cranberry or cherry flavor gelatin dessert
- 1 cup pomegranate seeds
- ¾ cup chopped Essential Everyday® walnuts plus additional for garnish (optional)
- 1 tablespoon lime zest
- Whipped cream (optional)

1. In food processor with knife blade attached, pulse cranberries until chunky. In medium saucepot, heat ¾ cup pomegranate juice and water to boiling over high heat. Whisk in sugar and salt, stirring until dissolved.

2. Place gelatin in large bowl; pour hot pomegranate juice mixture over gelatin and stir 2 minutes or until gelatin dissolves. Stir in pomegranate seeds, walnuts, zest, cranberries and remaining ¼ cups pomegranate juice.

3. Pour gelatin mixture into 5-cup ring mold (or 6-cup Bundt® pan); cover tightly with plastic wrap and refrigerate 5 hours or until set.

4. To unmold, gently run a thin, flexible spatula around inside edge of mold. Place plate over mold; invert to release gelatin mold. Serve garnished with whipped cream and chopped walnuts, if desired.

*Approximate nutritional values per serving:
174 Calories, 5g Fat (1g Saturated), 0mg Cholesterol,
94mg Sodium, 32g Carbohydrates, 2g Fiber, 3g Protein*

Chef Tip

Gelatin mold can be covered and refrigerated up to 4 days.