



Eugenia's Bing Cherry Jell-O Salad

This delightful family recipe, which pairs well with ham or roasted turkey, has some gray areas because people through the years have added their touches or used what they find in the store. And that's the evolving nature of congealed salads. The can sizes decrease, our tastes changes, and there are fewer flavors of Jell-O than there used to be! Use this as a blueprint, and vary as you like!

Makes 8 to 12 servings

Chill: Overnight

- 2 packages (3 ounces each) dark cherry gelatin
 - 1 envelope unflavored gelatin
 - 2 cans (15 ounces each) Bing or dark pitted cherries
 - 1 can (20 ounces) crushed pineapple
 - Water as needed to make 2 cups total liquid
 - 1 cup broken walnuts or pecans
 - Vegetable oil spray or mayonnaise, for greasing the mold
 - Mayonnaise and whipped cream, for serving
1. Place the gelatins in a large heatproof bowl. Open the cans of cherries and pineapple, and drain, saving the juice. Set the fruit aside.
 2. Measure the cherry juice and pineapple and add enough water to make 2 cups. Pour this into a saucepan over high heat and bring to a boil.
 3. Whisk the hot liquid into the gelatin until the gelatin has dissolved. Fold in the cherries, pineapple, and walnuts.
 4. Grease an 8- to 10-cup mold or casserole dish with the oil or mayo. Pour the gelatin mixture into the mold, and place in the refrigerator to set, preferably overnight.
 5. When ready to serve, fill the sink with an inch of hot water. Run a knife around the pan's edges, dip the mold into the water for a few seconds, then invert onto a serving plate. For serving, whip cream and add an equal part mayonnaise. Place in the center of the gelatin ring and serve.