

Minted Pineapple Mold

1 envelope unflavored gelatin
20 ounce can crushed pineapple
1 teaspoon confectioner's sugar

1 cup heavy cream
 $\frac{1}{2}$ cup mint-flavored apple jelly

Put 1 envelope unflavored gelatin in a saucepan with $\frac{1}{2}$ cup syrup from a 20 ounce can crushed pineapple. Place over low heat, stirring constantly, until gelatin is completely dissolved. Remove from heat; add $\frac{1}{2}$ cup mint-flavored apple jelly and stir until melted. Add crushed pineapple and remaining juice. Chill until mixture mounds slightly when dropped from a spoon. Add 1 teaspoon confectioner's sugar to 1 cup heavy cream; beat until stiff. Fold into gelatin mixture. Turn into a 5 cup mold; chill until firm. Unmold to serve and garnish with fresh mint.

Notes

[This recipe was in "The American Weekly" along with other recipes from the chef at the White House. I tried this and found it to be excellent. (Although I never did use fresh mint as a garnish other fruits in the season do very nicely.) This recipe will probably be as close as we'll ever get to the White House!]