

Minted Pineapple Mold

Ingredients

- 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

Instructions

1. Put 1 envelope unflavored gelatin in a saucepan with $\frac{1}{2}$ cup syrup from a 20 ounce can crushed pineapple.
2. Place over low heat, stirring constantly, until gelatin is completely dissolved.
3. Remove from heat; add $\frac{1}{2}$ cup mint-flavored apple jelly and stir until melted.
4. Add crushed pineapple and remaining juice.
5. Chill until mixture mounds slightly when dropped from a spoon.
6. Add 1 teaspoon confectioner's sugar to 1 cup heavy cream; beat until stiff.
7. Fold into gelatin mixture.
8. Turn into a 5 cup mold; chill until firm.
9. 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!]