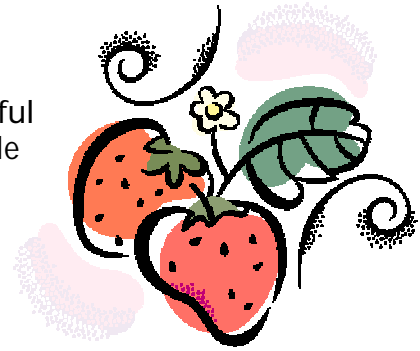


May 2012

National Strawberry Month! Time to enjoy the wonderful bounty of spring and add a new dish to your dinner table or next summer picnic!

This is a great 'make-ahead' dish and serves generous portions to all your guests. Enjoy the luscious goodness of the berries!



Strawberry Jello Salad:

15-18 servings

2 - 6 oz. boxes strawberry Jello

4 C. boiling water

2 - 10 oz. pkg. frozen strawberries

8 oz. cream cheese (softened) mixed with 1/2 C. sour cream

- Mix Jello with boiling water - cool slightly and stir in strawberries.
- Place half of the mixture in a 9 x 13" Pyrex dish; chill until firm approx. 2-3 hrs.
- Set remaining Jello mix aside at room temp.
- Spread chilled Jello with cream cheese mixture; carefully pour remaining Jello over the top. Chill until firm - 2-3 hrs. or overnight.

*Note: if using fresh berries, stem and cut them into slices; it will take longer for the mixture to 'gel' before adding the cream layer.*