



PREP
TIME
25min



COOK
TIME
5min



SERVES
6

CHEETOS® FLAMIN' HOT® Cherry Jelly Salad

INGREDIENTS

2 ¼ cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks, divided

1 pkg (3 oz) cherry flavored gelatin powder

1 pkg (1/4 oz) unflavored gelatin powder

3/4 cup apple juice (cold)

1/4 cup lemon juice

2 tbsp honey

1 cup chopped frozen cherries

1 apple, peeled, cored, and diced

1/2 cup chopped celery

1/2 cup chopped walnuts

1/3 cup dried cranberries

1/2 cup sour cream

1/2 cup whipped topping

6 maraschino cherries

HOW TO MAKE

DIRECTIONS

In large bowl, stir together 2 cups CHEETOS® Crunchy FLAMIN' HOT® and 1 cup cold water. Using gloves, rinse off as much of the CHEETOS® dust as possible to infuse the water. Steep for 5 minutes, then strain through fine-mesh sieve into small saucepan (discard solids). Bring to a boil over medium heat.

In large bowl or large measuring cup, stir together cherry gelatin and unflavored gelatin powders. Pour boiling CHEETOS® water over gelatin mix. Stir constantly until dissolved, about 2 to 3 minutes. Stir in apple juice, lemon juice and honey. Refrigerate for 20 to 30 minutes or until mixture is cooled and slightly thickened but not set.

Stir in frozen cherries, apple, celery, walnuts and cranberries to gelatin mixture until evenly coated.

Lightly coat 4-cup ring mold with cooking spray. Ladle or pour gelatin salad mixture into prepared mold. Refrigerate for 2 to 3 hours or until gelatin is set.

When ready to serve, in small bowl, stir together sour cream and whipped topping.

In sealable bag, crush remaining 1/4 cup CHEETOS® until finely crushed.

Invert gelatin salad mold onto serving platter. Slice and top each serving with a dollop of sour cream mixture. Garnish with dusting of crushed CHEETOS® and a maraschino cherry.

PRODUCT

