

Molded Strawberry Salad

1 package (6 ounces) strawberry gelatin

1-1/2 cups boiling water

1 package (10 ounces) frozen sweetened sliced strawberries, thawed

1 can (8 ounces) unsweetened crushed pineapple

1 cup sour cream

Leaf lettuce and fresh strawberries, optional

In a large bowl, dissolve gelatin in water. Add strawberries and pineapple. Strain, reserving liquid and fruit. Set aside 1 cup of the liquid at room temperature.

Pour fruit and remaining liquid into a 5-cup ring mold or 9-in. square pan that has been coated with cooking spray. Cover and refrigerate until set, about 1 hour.

Whisk sour cream and reserved liquid; pour over top of gelatin. Cover and refrigerate until set.

Cut into squares and place on individual plates; or unmold onto a serving platter. Garnish with lettuce and strawberries if desired.