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Holiday Berry Salad

- 1 Pkg. (8-serving size) cherry JELL-O Brand Gelatin
- 2 Cups boiling reduced calorie cranberry juice cocktail
- 1-1/2 Cups cold club soda
- 1/4 Cup creme de cassis liqueur (optional)
- 1 Tsp lemon juice
- 1 Cup blueberries
- 1 Cup raspberries
- 1 Cup sliced strawberries

- 1) Dissolve gelatin completely in cranberry juice.
- 2) Stir in club soda, liqueur and lemon juice.
- 3) Refrigerate until slightly thickened.
- 4) Stir in 2 cups of the berries.
- 5) Spoon into 6-cup mold which has been sprayed with no stick cooking spray or a bowl.
- 6) Refrigerate 4 hours or until firm.
- 7) Unmold and garnish with remaining 1 cup berries.

Makes 8 Servings