

## **CHERRY SUPREME\***

“Recipe by M. Forney”

### **Ingredients (serves 8)**

1 (3 oz pkg) cherry or black cherry jello  
2 tablespoons sugar  
1 dash salt  
1 cup boiling water  
1 pint pitted dark sweet cherries  
1 tablespoon lemon juice  
½ cup whipped cream  
1 cup miniature marshmallows  
1/3 cup marshmallow crème  
2/3 cup mayonnaise

### **Directions**

- Dissolve jello, sugar and salt in boiling water
- Drain cherries
- Add enough water to syrup to make ¾ cup
- Add this and lemon juice to jello
- Chill until very thick
- Fold ½ the cherries into 1 cup of jello
- Pour into 1 quart mold, chill until set, not firm
- Whip remaining jello fluffy
- Fold in whipped cream, remaining cherries and marshmallows
- Spoon into mold and chill until firm.
- Un-mold, serve with following:
  
- Blend 1/3 cup marshmallow crème into 2/3 cup mayonnaise
- Stir well—makes 1 cup.

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