

Christmas Berry Salad



One 6 [ounce package](#) of cherry Jell-O
1 cup of boiling water
One 13 ounce can of crushed pineapple
1 can whole cranberry sauce
1 pint of sour cream
One 6 ounce package of raspberry Jell-O
1 1/4 cup of boiling water
2 packages of frozen raspberries (10 oz. each)
1 teaspoon of lemon juice

Make cherry Jell-O with boiling water. Add crushed pineapple and canned [cranberry sauce](#). Let stand and set. Then spread with the pint of sour cream. Make raspberry Jell-O with boiling water. Add 2 packages of frozen raspberries and lemon juice. Cool until nearly set. Then put on top of sour cream as the third layer. Let chill thoroughly. Serve cold on salad leaves.

Christmas Ribbon Salad



One 3 [ounce package](#) each of Jell-O lemon, lime and raspberry gelatin
3 cups of boiling water
1 cup of miniature or diced marshmallows
1 1/2 cup of cold water
Two 3 ounce packages of cream cheese, softened
1/2 cup of mayonnaise
1 cup of whipped cream
1 cup of (1 lb. 4 1/2 oz.) crushed pineapple

Dissolve gelatin flavors separately, using 1 c. boiling water for each. Stir marshmallows into lemon gelatin, set aside. Add 3/4 cup of cold water to lime gelatin; pour into a 13 x 9 x 2 pan. Chill until set, but not firm. Add 3/4 cup of cold water to raspberry gelatin; set aside at room temperature. Then add cream cheese to lemon mixture; beat until blended. Chill until slightly thickened. Then blend in mayonnaise, whipped cream, and crushed [pineapple](#). Chill until very thick; spoon gently over lime gelatin. Chill until set, but not firm. Meanwhile, chill raspberry gelatin until thickened. Pour over lemon gelatin. Chill until firm. To serve, cut in squares. Makes about 10 cups. If deeper green and red layers are desired, use 6 oz. pkg. of lime and raspberry gelatins, and 2 c. boiling water and 1 1/2 cups cold water for each large package.

Christmas Ribbon Salad

2 packages of lime Jell-O or 1 lg.
1 package of lemon Jell-O
1 cup of hot water
1/2 cup of marshmallows, cut sm.
1 (No. 2) can crushed pineapple, drained
One 8 ounce package of cream cheese
1 cup of mayonnaise
1 cup of heavy cream, milk okay
2 packages of cherry Jell-O

Prepare lime Jell-O according to package directions. Pour into a 15"x10"x2" or similar 4 1/2 quart container. Chill until almost set. Dissolve lemon Jell-O in hot water in top of [double boiler](#). Add marshmallows and melt. Remove from heat. Add 1 cup pineapple juice and creamed cheese. Beat with a rotary beater until blended. Stir in 1 cup drained pineapple. Cool slightly. Fold in mayonnaise and [cream or milk](#). Chill until thickened. Pour over lime 1st layer, chill almost set. Prepare cherry Jell-O according to directions. Chill to consistency of egg whites. Pour over 2nd layer. Chill until firm. Yield: 24 to 36 servings.

Christmas Salad



1 can cherry pie filling
1 can Eagle Brand milk
1 can mandarin oranges
1 can crushed pineapple, drained
1 cup of chopped pecans
One 8 ounce [Cool Whip](#)

Mix all together. Cover top. Chill until serving.

Christmas Salad 2

1 package of red Jell-O
1 package of lime Jell-O
1/2 pound of marshmallows
1 cup of crushed pineapple, drained
Two 3 ounce packages of cream cheese
1/2 cup of salad dressing
1/2 pint of whipping cream (whipped & sugar added)

Mix 1 Jell-O, chill. Beat together salad dressing and cheese. Add marshmallows and pineapple and mix well. Put this on top of first Jell-O which has set and then prepare next box of Jell-O. Chill slightly and pour carefully over cream mixture and let this set until thoroughly stiff.

Christmas Wreath Frozen Salad



Two 3 ounce packages of cream cheese, softened
1 cup of mayonnaise
1/2 cup of red [maraschino cherries](#), halved
1/2 cup of green maraschino cherries, halved
One 20 ounce can of crushed pineapple, drained
1/2 cup of chopped pecans
2 1/2 [cups](#) of miniature marshmallows
1 cup of whipping cream, whipped

Combine cream cheese and mayonnaise, mixing well. Stir in cherries, pineapple, [pecans](#) and marshmallows; fold in whipped cream. Pour into 8-cup ring mold; freeze. Yield: 8-10 servings.

INGREDIENTS

- 1 (15 ounce) can whole kernel corn, drained
- 1 (15 ounce) can peas, drained
- 1 (15 ounce) can kidney beans, drained
- 1/2 cup minced red onion
- 1/2 cup chopped celery
- 1/2 cup sliced radishes
- 1 cup creamy salad dressing
- 2 tablespoons milk



DIRECTIONS

1. Combine the corn, peas, beans, onions, celery and radish.
2. Whisk together the salad dressing and milk or cream. Pour over salad, toss and refrigerate overnight.

INGREDIENTS

- 1 cup sliced almonds
- 3 tablespoons red wine vinegar
- 1/3 cup olive oil
- 1/4 cup fresh cranberries
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- 1 tablespoon Dijon mustard

- 1/2 teaspoon minced garlic
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons water
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- 1/2 red onion, thinly sliced
- 4 ounces crumbled blue cheese
- 1 pound mixed salad greens



READ REVIEWS (136)

DIRECTIONS

1. Preheat oven to 375 degrees F (190 degrees C). Arrange almonds in a single layer on a baking sheet. Toast in oven for 5 minutes, or until nuts begin to brown.
2. In a blender or food processor, combine the vinegar, oil, cranberries, mustard, garlic, salt, pepper, and water. Process until smooth.
3. In a large bowl, toss the almonds, onion, blue cheese, and greens with the vinegar mixture until evenly coated.

Apple Walnut Salad with Cranberry Vinaigrette

SUBMITTED BY: **Barrett** PHOTO BY: [LynnInHK](#)

"This is a great salad to serve for Thanksgiving or any autumn meal."



INGREDIENTS

- 1/2 cup chopped walnuts
- 1/4 cup cranberries
- 1/4 cup balsamic vinegar
- 1 cup red onion, chopped
- 1 tablespoon white sugar
- 1 tablespoon Dijon-style prepared mustard
- 1 cup vegetable oil
- salt and pepper to taste

- 10 cups mixed salad greens, rinsed and dried
- 2 Red Delicious apples, cored and thinly sliced



DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C). Spread the walnuts out on a baking sheet in a single layer. Bake for 8 to 10 minutes in the preheated oven, or until lightly toasted.
2. In a food processor, combine the cranberries, vinegar, onion, sugar, and mustard. Puree until smooth; gradually add oil, and season with salt and pepper.
3. In a salad bowl, toss together the greens, apples, and enough of the cranberry mixture to coat. Sprinkle with walnuts, and serve.

Delicious and open to lots of adjustments... I used less red onion and more (1/2 cup) cranberries as suggested by earlier reviews and pecans because I didn't have the walnuts. I also only made a small amount of salad and am saving the dressing for more later... absolutely delicious!!

Holiday Apple salad

- 2 (16 ounce) cans dark red kidney beans, drained and rinsed
- 2 large Granny Smith apples - peeled, cored and diced
- 2 stalks celery, diced
- 1 bunch red globe grapes, halved and seeded
- 1 1/2 cups creamy salad dressing, e.g. Miracle Whip™



DIRECTIONS

1. In a large bowl mix together the kidney beans, celery, and grapes. Stir in the creamy salad dressing a little at a time. Adjust the amount of creamy salad dressing to suit your taste.

Cream cheese fruit salad

INGREDIENTS

- 1 (8 ounce) package cream cheese
- 1/4 cup white sugar, or to taste
- 1 (12 ounce) container frozen whipped topping, thawed

- 3 bananas, peeled and sliced
- 1 (15.25 ounce) can crushed pineapple, drained
- 1 (15.25 ounce) can fruit cocktail, drained
- 1 large Jonagold apple, peeled and chopped
- 1/2 cup sweetened flaked coconut
- 1 (4 ounce) jar maraschino cherries, drained and halved (optional)
- 1/2 cup chopped pecans (optional)
- 1/2 cup golden raisins (optional)



DIRECTIONS

1. Beat the cream cheese and sugar together in a large bowl. On high speed, beat in the whipped topping. Fold in the bananas, pineapple, fruit cocktail, apple, and coconut. If desired, mix in the maraschino cherries, pecans, and raisins. Pour the salad into a serving bowl, and chill 1 hour before serving.