

Our State eats

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Ginger Ale Salad

Yield: 6 to 8 servings.

- 1½ cups cold water, divided**
- 5 teaspoons plain gelatin (2 packets)**
- 3 tablespoons sugar**
- 3 tablespoons lemon juice**
- 2 cups ginger ale**
- 1 cup diced pineapple, drained**
- 1 cup pitted cherries, halved**
- 1 cup celery, chopped**
- 1 cup pecans, chopped**
- 1 head iceberg lettuce (for serving)**

Boil 1 cup of water, then pour into a large bowl. Dissolve gelatin and sugar in boiling water. Add remaining water to the mixture and stir. Stir in lemon juice and ginger ale.

Prepare a 4-inch-deep Bundt pan with a light layer of cooking spray. Pour liquid mixture into pan and refrigerate for 30 to 45 minutes or until gelatin has thickened.

While gelatin chills, mix pineapple, cherries, celery, and pecans in a bowl. Set aside.

Pour fruit mixture into gelatin and evenly distribute, lightly pressing to combine. Return pan to refrigerator and chill overnight. When ready to serve, place lettuce cups on salad plates.

Place a large plate over pan and flip over. Slice salad and serve in lettuce cups.



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