



HOLIDAY CRANBERRY SALSA

- 1 small Pkg Raspberry Jello
- 1 cup sugar
- Crushed Pineapple juice from 1 can, use 1/2 can of the Pineapple.
- Cranberries
- 2 stalks of Celery
- 1/2 Orange, rind and all!
- 1 Cup Pecans

Heat up 1 cup of water in MICRO PITCHER, add jello and dissolve. Drain can of Crushed pineapple and reserve 1 cup of juice in 1 cup MICRO PITCHER (add water to make 1 cup if needed). In Impressions or Sheerly Elegant bowl, pour jello mixture, pineapple juice, and add 1 cup of Sugar. Place in Refrigerator to set up. Using QUICK CHEF chop up 1/2 package of Fresh Cranberries. Place in MIX n STOR. Slice into chunks 2 stalks of Celery (using CHEF SERIES KNIVES/CUTTING BOARD) place in QUICK CHEF and chop. Add celery to Cranberries in Mix n Stor. Chunk up 1/2 Orange (rind and all) Chop in QUICK CHEF and add to Mix n Stor. Add 1/2 can of drained Pineapple to Mix N Stor. Chop Pecans in CHOPPER MACHINE. Add to Mix n Stor. Add all ingredients in Mix n Stor to the Jello mixture and Refrigerate a bit more! Before serving, Stir it up to make a Salsa type texture! Serve with Cinnamon crisps!



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Cinnamon Tortilla Crisps

Soft Flour Tortilla Shells
Butter or Margarine
Cinnamon/Vanilla & Sugar Mixture

Cut soft tortilla shells into triangles.
Brush or spray both sides with melted butter or margarine. Sprinkle with cinnamon/vanilla & sugar mixture. Place **Silicone Wonder Mat** on a cookie sheet and place the Cinnamon & Sugar Chips on the **Silicone Wonder Mat**.
Bake at 450° for about 4 minutes or at 425° for 7-8 minutes.

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