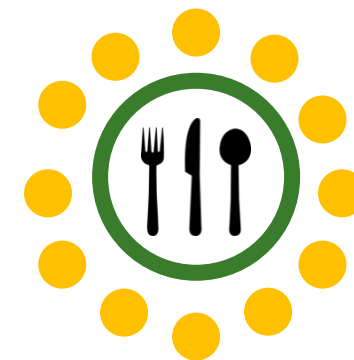


recipe of the week:

Red, White & Blue Stained Glass Jell-O Stars



ingredients:	directions:
2 (3-ounce) boxes of Strawberry Jell-O	1. Line four loaf pans or other small pans with plastic wrap. In four separate bowls, dissolve one box of Jell-O in 1 cup of boiling water. Stir for 2 full minutes, until it is completely dissolved, then allow to cool to room temperature. Pour each into the prepared pans and chill at least 3 hours, or overnight.
2 (3-ounce) boxes of Berry Blue Jell-O	2. Turn the chilled Jell-O out onto a cutting board and slice into ½-inch blocks.
1 14 oz. can sweetened condensed milk	3. Add the blocks to a 9×13-inch pan that has been lined with plastic wrap. Gently spread the blocks so they are in an even layer and the colors are evenly mixed.
2 enveloped unflavored gelatin	4. In a separate large bowl, sprinkle 2 envelopes of unflavored gelatin into ½ cup cold water and allow to sit for 5 minutes. After the gelatin blooms (it will look mostly dissolved and get wrinkly on the surface), add 1½ cups boiling water and stir to dissolve. Add the can of condensed milk and stir to combine; set aside to cool to room temperature. Pour the cooled milk mixture over the red and blue Jell-O blocks in the pan. Chill overnight, or at least 3 hours until firm.
5 ½ cups boiling water, divided	5. In a separate large bowl, sprinkle 2 envelopes of unflavored gelatin into ½ cup cold water and allow to sit for 5 minutes. After the gelatin blooms (it will look mostly dissolved and get wrinkly on the surface), add 1½ cups boiling water and stir to dissolve. Add the can of condensed milk and stir to combine; set aside to cool to room temperature. Pour the cooled milk mixture over the red and blue Jell-O blocks in the pan. Chill overnight, or at least 3 hours until firm.
½ cup cold water	

Presented by:

