

SPICED ORANGE MOLD

MOM

3-11 OUNCE CANS MANDARIN ORANGE SECTIONS (drained)
1/4 TEAS SALT
6 INCHES STICK CINNAMON
1 TEAS WHOLE CLOVES
2-3 OUNCE PKGS ORANGE FLAVORED GELATIN
2 CUPS COLD WATER
3 T LEMON JUICE
1-1/2 CUP MANDARIN JUICE OR ORANGE JUICE
1 CUP CRUSHED PINEAPPLE

SIMMER WATER AND SPICES FOR TEN MINUTES. COOL AND LET
SPICES STEEP FOR 30 MINUTES OR SO. REHEAT TO BOILING POINT
STRAIN AND POUR OVER JELLO. STIR UNTIL JELLO IS DISSOLVED
AND THEN ADD REMAINING INGREDIENTS. MAKES 16