



RECIPE NAME: Spring Beauty Mold

FROM THE KITCHEN OF: Kathleen Golla Lange '69

INGREDIENTS:

4 c. diced rhubarb (fresh or frozen)
2 c. sugar
1/8 tsp. salt
1/2 c. water
1 6 oz. pkg. strawberry jello
2 c. sliced fresh strawberries
1 c. whipped heavy cream
(Cool Whip can be substituted)

INSTRUCTIONS:

Combine rhubarb, sugar, and water in a saucepan and cook until tender. Add jello to rhubarb mixture and stir to dissolve. Add salt. Chill until thick (not set). Fold in strawberries then cream. Chill until set. Serves 6

