



Recipe for: Mandarin Orange Jello

From the kitchen of: Debra Schlechte, IHC Staff

This picture isn't mine  
but, this is what it looks  
like.



## Ingredients

- 1 Large Box Orange Jello
- 1 Large Box Cook & Serve Vanilla Pudding
- 2 Cups Water
- 8 oz. Cool Whip
- 1 15 oz. Can Mandarin Oranges, Drained
- 1 20 oz. Can Pineapple Tidbits, Drained
- 1 Bag Mini Marshmallows

## Instructions

Bring the dry Jello and dry pudding to a boil with the 2 cups of water in a sauce pan, stirring constantly.

Remove from heat and pour into a large **metal** bowl (The metal bowl will help cool off the Jello faster). Refrigerate until completely set. (You can leave it in the fridge over night if you want to).

Beat the Jello/pudding mix until creamy.

Gently fold in the cool whip, drained fruit, and marshmallows.

Refrigerate at least an hour before serving.

## Story

I have made this Jello for Thanksgiving and Christmas every year for over 20 years. There was one Christmas that I didn't make it, and my whole family noticed it was missing. They made me promise not to forget it again, so I haven't. I have been trying to teach my daughter how to make it so she can continue the tradition, and so far she has it down. I think I'm going to have her make it this year.

This Jello is super easy to make and you can add things to it you like, or take things out you don't like. Happy Thanksgiving everyone!