



**Tupperware®**

**JEL-RING,  
JEL-ETTE,  
JEL PARTY,  
JUMBO MOLDS**

*Recipes*

# JEL RING, JEL-ETTE, JEL PARTY JUMBO FEATURES

- Jel-Ring Mold includes fluted ring mold, fluted inner seal and seal.
- When filled, the sealed molds can be transported without spills.
- Removable center and top seals allow mold to release easily.
- Jel-ette Set molds are stackable for space saving in the refrigerator
- Virtually airtight and liquid-tight seal helps lock in freshness, flavor and texture.
- So versatile, make anything from gelatin to rice crispy treats to sub sandwiches to meat loaf.



## PRODUCT SPECIFICATIONS

- **Care:** Dishwasher safe.

## CAPACITY/DIMENSIONS/MOLD NUMBERS

- Jel-Ring Mold: 6 cup, 9½" x 3¼" • Center Mold 1201 • Outer Mold 1202 • Seal 1203
- Mini Gelatin Mold: 2 cup, 6½" x 6½" • Outer Mold 1577 • Inner Mold 1578 • Flower Seal 1648
- Jel-ette Mold: ½ cup, 3¼ x 2¾" • Body 725 • Seal 726 & 4922
- Jel Party Jumbo • 12 cups • 12" x 9" x 3.5"



# JEL RING, JEL-ETTE, JEL PARTY JUMBO TIPS

## TO MOLD

- Apply inner seal to ring mold. Make sure that it is completely sealed around the mold edge to avoid leaking.
- A very light coating/spray of vegetable oil may be used on the inside of the ring mold if desired.
- Prepare recipe and fill inverted mold.
- Apply large seal and refrigerate mold, still inverted large seal up), until gelatin mixture is firm.

## TO UNMOLD

- Remove from refrigerator and let mold stand at room temperature for 15 minutes.
- Immerse sealed mold in warm water for 20-30 seconds, taking care not to melt gelatin. If mold has been pre-sprayed with oil, it may not be necessary to immerse in warm water.
- Remove sealed mold from water, invert mold (large seal up) then peel off large seal. Place chilled serving plate over mold and invert onto plate
- Slowly peel off inner seal in a circle and carefully pull upwards.
- Lift off ring mold slowly.

## USES

- Gelatin-based desserts turn out beautifully piled high in center with fresh berries, peeled orange slices, sliced kiwi or pineapple, and sugared grapes.
- Shape chicken, shrimp, potato or pasta salads as a ring. Fill center with cherry tomatoes, crisp carrots, raisins and celery sticks.
- Hot, cooked rice can be shaped by the Jel-Ring Mold, and the center filled with creamed chipped beef, curried chicken or sautéed shrimp.
- Fill ring mold with juice or punch, seal then freeze. Allow room for liquid expansion in freezer. When frozen, run under warm water for 10 seconds and gently unmold into your punch bowl. This ice ring won't dilute your punch!

- For multi-layered desserts, just refrigerate layer by layer in inverted ring mold, starting at the bottom and working your way up to the rim of the ring mold. Make sure that each refrigerated layer is firm enough before pouring next layer.
- Shape meat loaf mixture in the Jel-Ring Mold\*, remove ring mold by inverting onto a shallow 10" Square baking pan and bake. Just before serving, fill center with sautéed mushrooms.

## HELPFUL TIPS

- When filling with liquids, keep in mind that capacity is to 1/4" below rim of ring mold.
- When filling with solids, you can pile 1/4" above rim to later compress with the large seal.
- For the perfect molded salad, decrease water by 1/2 cup per 6 oz. package. This will keep the gelatin firm and the fluted design more prominent. When adding fruits or vegetables, decrease the amount of liquid added by 1/4 cup for each 3 oz. box, or single envelope of gelatin.
- Before adding other ingredients, chill gelatin until thickened, not set. If gelatin isn't thick enough, ingredients may float or sink.
- Do not add fresh or frozen pineapple as an ingredient, only as a topping/garnishing. An enzyme in fresh pineapple keeps gelatin from setting. Cooked or canned pineapple is fine to use.
- Gelatin should be completely firm before unmolding. It should not feel sticky on top, nor sag towards the side if the ring mold is tilted.
- Unmold gelatin on a chilled plate to show down melting.
- If serving plate is moistened before unmolding, the moist surface lets you slide gelatin to the center if it has unmolded slightly off-center.

# JEL RING, JEL-ETTE, JEL PARTY JUMBO RECIPES

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Angel  
**JELLO SALAD**

### **INGREDIENTS**

- 1 (6 oz.) package lime flavored Jell-O mix
- 2 cups hot water
- 2 (3 oz.) packages cream cheese, softened
- 1 (8 oz.) can crushed pineapple, drained
- 1 (2 oz.) jar diced pimento peppers, drained
- 1 cup diced celery
- 1 cup chopped pecans
- 1 cup heavy cream

### **DIRECTIONS**

1. In a small bowl, dissolve the lime flavored gelatin in hot water. Allow it to cool for 10 minutes.
2. In a medium bowl, mix together the cream cheese, pineapple, pimento peppers, celery and pecans. Fold in the gelatin.
3. Chill in the refrigerator 1 hour, or until thickened but not firm.
4. Whip the heavy cream in a small bowl until thickened. Fold into the gelatin mixture. Pour into the **Jel-Ring Mold\***.
5. Refrigerate 3 hours, or until firmly gelled.

\*Double this recipe for the **Jel Party Jumbo Mold**.

A ring-shaped apricot Jello salad is shown on a white platter. The salad is a light yellow color with visible orange shreds of carrots and pineapple. The platter has a decorative scalloped edge. In the background, a blue fuzzy object and a silver fork are partially visible.

# Apricot JELLO SALAD

## INGREDIENTS

- 1 (8 oz.) can crushed pineapple
- 2 (3 oz.) pkg. apricot or peach gelatin
- 1 (8 oz.) pkg. reduced fat cream cheese
- $\frac{3}{4}$  cup carrots, grated
- 1 (8 oz.) carton frozen fat free whipping topping, thawed

## DIRECTIONS

1. Drain pineapple, reserving juice in a 2-cup measuring cup; add enough water to measure 2 cups. Set pineapple aside. Pour juice mixture into a small saucepan. Bring to a boil; remove from heat. Dissolve gelatin in juice mixture. Cool for 10 minutes.
2. In a large bowl, beat cream cheese until creamy. Gradually add gelatin mixture, beating until smooth. Refrigerate for 30-40 minutes or until slightly thickened.
3. Fold in pineapple and carrots, then whipped topping. Transfer to a **Jel-Ring Mold\*** coated with cooking spray. Refrigerate until set. Unmold onto a serving platter.

\*Double this recipe for the **Jel Party Jumbo Mold**.



# Baby Shower **JELLO SHOTS**

## **INGREDIENTS**

### *Pink layer*

- 1 pkg. watermelon (or any red colored) flavored gelatin
- $\frac{1}{2}$  cup boiling water
- $\frac{3}{4}$  cup cups sweetened condensed milk
- $\frac{1}{2}$  cup vodka

### *Blue layer*

- $\frac{1}{4}$  cup cold water
- 2 Tbsp. unflavored gelatin powder
- $\frac{1}{2}$  cup boiling water
- $\frac{3}{4}$  cup sweetened condensed milk
- $\frac{1}{8}$  cups cake flavored vodka
- 2 drops blue food dye

*Tiny plastic babies to garnish*

## **DIRECTIONS**

1. **Pink:** In a **Chef Series Saucepan**, whisk  $\frac{1}{2}$  cup of the boiling water into the watermelon (red) gelatin. Allow to cool to room temperature and whisk in  $\frac{3}{4}$  cup sweetened condensed milk and  $\frac{1}{2}$  cup of vodka.
2. Pour the pink mixture into **Jel-Ette Molds**, fill half way, refrigerate for about 30 minutes, checking it often, until the gelatin is set but not completely firm, the gelatin should stick to finger when touched.
3. **Blue:** In a medium saucepan, sprinkle the unflavored gelatin over  $\frac{1}{4}$  cup of the cold water. Allow the gelatin to absorb the water for 2 minutes. Whisk  $\frac{1}{2}$  cup of the boiling water and allow to cool to room temperature. Whisk in  $\frac{3}{4}$  cup sweetened condensed milk,  $\frac{1}{8}$  cup of vodka, and the food dye. Gently spoon the blue mixture over pink layer, refrigerate overnight.
4. Dip Mold in hot water for to loosen the gelatin, top with plastic babies and serve

*This is alcoholic and not recommended for the Mama to Be*

# Blueberry Cheesecake **ICE CREAM**



## **INGREDIENTS**

- 4 medium eggs, divided
- ⅓ cup sugar
- 1 (8 oz.) pkg. cream cheese, softened
- ½ cup blueberry jam
- 4 oz. blueberries (fresh or frozen)

## **DIRECTIONS**

1. In the **SuperSonic Chopper Extra** with the paddle attachment, add egg whites, cover and pull cord until stiff peaks form.
2. In a medium bowl add egg yolks and sugar, whisk until well blended; add cream cheese, mix well.
3. Gently fold egg whites into the cream cheese mixture.
4. Add the blueberry jam and the blueberries and stir spatula a few times to keep a marble texture. Pour into the **Jel-Ring Mold\*** then freeze for at least 8 hours.
5. For easy unmolding, use a sponge or a small towel soaked with warm water to wipe the outside of the Shape n Serve for a few seconds.

\*Double this recipe for the **Jel Party Jumbo Mold**.



**BLUEBERRY  
CREAM**  
*Mold*

### **INGREDIENTS**

- 3 (3 oz.) pkg. blueberry flavored gelatin
- 3 cups boiling water
- $\frac{3}{4}$  cups cold water
- 1 cup blueberries
- 2 cups vanilla yogurt

### **DIRECTIONS**

1. In a bowl, stir 1 cup of the boiling water into 1 package of the blueberry gelatin until gelatin is fully dissolved. Stir in cold water.
2. Refrigerate mixture until thickened. Fold blueberries into gelatin and spoon into the **Jel-Ring Mold\***.
3. Refrigerate until gelatin is set but not firm. (Gelatin should stick to your finger when touched.)
4. Meanwhile, in a separate bowl, stir in 2 cups of the boiling water into 2 packages of the blueberry gelatin until gelatin is fully dissolved.
5. Whisk in yogurt until the mixture is smooth. Allow mixture to cool to room temperature then gently spoon into the mold over the blueberry gelatin layer.
6. Refrigerate until firm. Unmold and serve.

\*Double this recipe for the **Jel Party Jumbo Mold**.



# **BUTTER PECAN BOURBON**

*Dessert*

## **INGREDIENTS**

- ½ cup water
- ¾ cup amaretto liqueur or butterscotch schnapps
- 4 tbsp. (4 envelopes) of unflavored gelatin powder
- 1 cup sugar
- ¼ stick of butter, softened until liquid
- 3 cups (¾ qt.) butter pecan ice cream (with pecans), softened until liquid
- ⅓ cup bourbon
- Whole pecans for garnish

## **DIRECTIONS**

1. In a **Chef Series Saucepan**, stir together water and amaretto liqueur or butterscotch schnapps.
2. Sprinkle the gelatin over the liqueur mixture and allow the gelatin to soak for 2 to 3 minutes.
3. Over medium heat, bring the mixture just to a boil, whisking the gelatin continuously until is fully dissolved. Remove from heat. Whisk in the sugar and butter until fully dissolved and allow to cool to room temperature.
4. In large bowl, slowly pour in the liqueur, butter, and sugar mixture into the melted ice cream, whisking continuously. Whisk in the bourbon. Refrigerate until thickened slightly. Stir to suspend the pecans from the ice cream evenly throughout the mixture and spoon into ½ cup sized individual **Jel-ette Molds**.
5. Refrigerate overnight until firm. Unmold and serve.

## Cheddar Pecan CHEESE RING

### INGREDIENTS

- 4 cups (16 oz.) sharp cheddar cheese, grated
- 1 (3 oz.) pkg. cream cheese, softened
- $\frac{3}{4}$  cup mayonnaise
- 1 small onion, grated or minced
- $1\frac{1}{2}$  cup chopped pecans, divided
- $\frac{1}{2}$  tsp. garlic salt or powder
- Cayenne pepper to taste
- 1 cup strawberry preserves
- Assorted crackers

### DIRECTIONS

1. Add cheddar cheese, cream cheese, mayonnaise, onions, 1 cup pecans, garlic salt and cayenne pepper into a **Thatsa Bowl**; whip using an electric beater until well blended.
2. Apply Inner Seal then press mixture into the **Jel-Ring Mold** and seal with Outer Seal.
3. Refrigerate for at least two hours.
4. To remove from **Jel-Ring Mold** into a pan of hot water for 15-20 seconds before turning out onto a serving platter.
5. Press remaining pecans to the outside and on top of ring.
6. Fill center with strawberry preserves.
7. Serve with crackers of your choice.



# Chocolate Cream **LAYERED DESSERT**

## **INGREDIENTS**

1 (12 oz.) can evaporated milk  
1 cup white sugar  
2 packs of Knox unflavored gelatin,  
in  $\frac{1}{2}$  cup cold water  
 $\frac{1}{2}$  cup pure Dutch cocoa or  
Hershey's unsweetened powder,  
dissolved in  $\frac{1}{4}$  cup hot water

*Cream layer*  
1 cup water  
2 packs of Knox unflavored gelatin  
1 (14 oz.) can condensed milk  
1 (7.6 oz.) can Nestle cream

## **DIRECTIONS**

1. In a bowl dissolve 2 packs of Knox gelatin in  $\frac{1}{2}$  cup cold water.
2. In a separate bowl mix cocoa powder in  $\frac{1}{4}$  cup hot water and stir.
3. In a saucepan heat evaporated milk, on low heat and add sugar and stir until sugar dissolves.
4. Add the cocoa and water, continue to stir until well blended, turn heat off and add in the gelatin mixture and stir continuously until dissolves.
5. Let it cool by continuously stirring before pouring in the **Jel-Ring Mold\***.
6. Freeze for 20 minutes and refrigerate for 2 hours.
7. In a saucepan heat a cup of water over a low heat and pour 1 pack of Knox gelatin at a time and stir vigorously to dissolve the gelatin completely.
8. Add 1 can of condensed milk and stir until well blended.
9. Pour in a can of Nestle cream and keep stirring to dilute the cream, turn off heat.
10. Keep on stirring until it cools down completely before adding to your chocolate layer.
11. Refrigerate for another 3 to 4 hours for a best results.

\*Double this recipe for the **Jel Party Jumbo Mold**.

A photograph of several small, round chocolate cream layered dessert singles. Each single is a dark brown, dome-shaped treat with a decorative, ruffled top edge, resting on a white plastic mold. The molds are arranged on a light-colored surface with a decorative pattern of green leaves and brown swirls. The text "Chocolate Cream LAYERED DESSERT Singles" is overlaid on the top left of the image.

# Chocolate Cream LAYERED DESSERT Singles

## INGREDIENTS

1 (12 oz.) can evaporated milk  
1 cup white sugar  
2 packs of Knox unflavored gelatin,  
in  $\frac{1}{2}$  cup cold water  
 $\frac{1}{2}$  cup pure Dutch cocoa or  
Hershey's unsweetened powder,  
dissolved in  $\frac{1}{4}$  cup hot water

*Cream layer*  
1 cup water  
2 packs of Knox unflavored gelatin  
1 (14 oz.) can condensed milk  
1 (7.6 oz.) can Nestle cream

## DIRECTIONS

1. In a bowl dissolve 2 packs of Knox gelatin in  $\frac{1}{2}$  cup cold water.
2. In a separate bowl mix cocoa powder in  $\frac{1}{4}$  cup hot water and stir.
3. In a saucepan heat evaporated milk, on low heat and add sugar and stir until sugar dissolves.
4. Add the cocoa and water, continue to stir until well blended, turn heat off and add in the gelatin mixture and stir continuously until dissolves.
5. Let it cool by continuously stirring before pouring in the **Jel-Ette Molds**.
6. Freeze for 20 minutes and refrigerate for 2 hours.
7. In a saucepan heat a cup of water over a low heat and pour 1 pack of Knox gelatin at a time and stir vigorously to dissolve the gelatin completely.
8. Add 1 can of condensed milk and stir until well blended.
9. Pour in a can of Nestle cream and keep stirring to dilute the cream, turn off heat.
10. Keep on stirring until it cools down completely before adding to your chocolate layer.
11. Refrigerate for another 3 to 4 hours for a best results.



# Cranberry **CRUNCH SALAD**

## **INGREDIENTS**

- 1 envelope unflavored gelatin
- 1½ cups cold water, divided
- 4 cups fresh or frozen cranberries
- 1½ cups sugar
- 1½ cups dry red wine or cranberry juice
- 1 (6 oz.) pkg. lemon gelatin
- 1½ cups diced celery
- ¾ cup chopped walnuts
- 1 cup sour cream
- ¾ cup mayonnaise

Celery leaves

## **DIRECTIONS**

1. Soften unflavored gelatin in ½ cup water; set aside.
2. In a **Chef Series Saucepan**, combine cranberries, sugar and wine or cranberry juice; heat to boiling, stirring occasionally. Reduce heat and simmer 5 minutes, stirring frequently. Remove from heat.
3. Add lemon gelatin and softened unflavored gelatin; stir until dissolved. Stir in remaining water. Chill until mixture is partially set. Fold in celery and walnuts. Pour into **Jel-Ring Mold\***; cover and chill until set.
4. Meanwhile, combine sour cream and mayonnaise; refrigerate until ready to serve. To serve, unmold gelatin and top each serving with dollop of dressing. Garnish with celery leaves.

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\*Double this recipe for the **Jel Party Jumbo Mold**.



Creamside  
**JELLO MOLD**

### **INGREDIENTS**

- 2 cups boiling water
- 2 packages (3 oz.) orange gelatin
- ½ quart vanilla ice cream, softened
- ¾ cup orange juice
- 1 (11 oz.) can mandarin oranges, drained
- Orange slices, optional

### **DIRECTIONS**

1. Add boiling water to gelatin; stir 2 minutes to completely dissolve. Stir in ice cream and orange juice until blended. Refrigerate until partially set.
2. Fold in oranges. Pour into **Jel-Ring Mold\*** coated with cooking spray. Refrigerate overnight or until firm. Unmold onto a serving plate. If desired, serve with orange slices



# FESTIVE PUNCH

## With Ice Ring

### INGREDIENTS

#### *Ice Ring*

- 1 cup fresh cranberries
- 3 oranges, *divided, thinly sliced*
- 3 lemons, *divided, thinly sliced*
- 4 sprigs rosemary

#### *Punch*

- 4 cups cranberry juice
- 3 cups orange juice, *pulp-free*
- 3 cups lemon-lime soda
- 2 cups vodka or rum

### DIRECTIONS

1. In **Jel-Ring Mold\***, add cranberries, half of the oranges and lemons, and the rosemary sprigs.
2. Slowly add enough water to the mold to cover the ingredients. Cover with plastic wrap and freeze at least overnight.
3. **Punch** - To unmold the ice ring, place the mold upside down on a plate. Run warm tap water over the mold until it drops onto the plate.
4. Place ice ring into a large punch bowl. Pour in cranberry juice, orange juice, soda and alcohol. Mix with a long spoon.
5. Add additional cranberries, remaining orange and lemon slices to the bowl.

# Holiday **WREATH**



## **INGREDIENTS**

- 1 package of marshmallows
- ½ stick butter or margarine
- 6 cups crispy rice cereal
- 3-4 drops of green food coloring
- Red Colored Candies

## **DIRECTIONS**

1. Melt one package of marshmallows and ½ stick of butter in the **3-Qt. Stack Cooker Casserole** on high for 90 seconds.
2. Add 6 cups of the cereal and green food coloring and blend thoroughly.
3. Press the mixture into the Jel-RingMold and allow to cool before inverting.
4. Use colored candies to decorate



*Jazzy*  
**GELATIN SALAD**

### **INGREDIENTS**

- 1 (6 oz.) pkg. orange gelatin
- 2 cups boiling water
- 1 cup ice cubes
- 1 (15 oz.) can mandarin oranges, drained
- 1 (8 oz.) can unsweetened crushed pineapple, undrained
- 1 (6 oz.) can frozen orange juice concentrate, thawed
- Green grapes and fresh mint, optional

### **DIRECTIONS**

1. In a large bowl, dissolve gelatin in boiling water. Add ice cubes, oranges, pineapple and orange juice concentrate. Pour into a **Jel-Ring Mold\*** coated with cooking spray. Refrigerate overnight or until firm.
2. Just before serving, unmold onto a serving plate. Fill center with grapes and garnish with mint if desired.



# Jel-Ring PARTY PIZZA

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## INGREDIENTS

- 1 loaf sliced bread, crust removed
- 1 jar of pizza sauce
- 8 oz. favorite shredded cheese, divided
- Favorite meats
- Favorite vegetables, thinly sliced



Layer Bread



Before Cooking

## DIRECTIONS

1. Spray **Jel-Ring Mold** with cooking spray, sprinkle with 3 oz. of cheese.
2. Cut bread slices in half, place  $\frac{2}{3}$  of the bread in the **Jel-Ring Mold**, overlapping the edges slightly. (see picture above)
3. Spread  $\frac{2}{3}$  of the pizza sauce over bread.
4. Add a layer of meat, a layer 3 oz. of cheese, a layer of vegetables and a layer of the remaining cheese.
5. Spread the remaining pizza sauce and top with the remaining bread.
6. Place seal onto the **Jel-Ring Mold** and refrigerate for at least 30 minutes.
7. To cook: remove seal, flip pizza onto a baking sheet, removing it from the mold.
8. Bake in a preheated oven at 375° for 20 minutes.

# Jel-Ring PARTY PIZZA

## INGREDIENTS

2 Pizza doughs, one for top and one for the bottom

1 jar of pizza sauce

8 oz. favorite shredded cheese, divided

Favorite meats

Favorite vegetables, thinly sliced



## DIRECTIONS

1. Spray **Jel-Ring Mold** with cooking spray, sprinkle with 3 oz. of cheese.
2. Arrange pizza dough in the **Jel-Ring Mold**, making sure to cover the sides. (see picture above)
3. Spread  $\frac{2}{3}$  of the pizza sauce over bread.
4. Add a layer of meat, a layer 3 oz. of cheese, a layer of vegetables and a layer of the remaining cheese.
5. Spread the remaining pizza sauce and top with the remaining pizza dough.
6. Place seal onto the **Jel-Ring Mold** and refrigerate for at least 30 minutes.
7. To cook: remove seal, flip pizza onto a baking sheet, removing it from the mold.
8. Bake in a preheated oven at 375° for 20 minutes.
9. Cut into slices



# Jel-Ring HOAGIES

## INGREDIENTS

- 1½ lb. of sliced bread, your choice
- 8 oz. Cream Cheese
- 2 Tbsp. Mayonnaise
- Grated or sliced cheese, your choice
- Sliced or chopped ham, chicken, turkey or any cold meats, your choice
- Vegetables, Avocado, Red Peppers, Cucumber, Tomatoes, Lettuce, Pickles, your choice (be careful with vegetable with too much liquid, will make bread soggy)



Layer Bread



Fill

## DIRECTIONS

1. Cut the crusts off the sliced bread, then cut bread slice into halves.
2. In a small bowl place the cream cheese and Mayonnaise, mix together, set aside.
3. Arrange the  $\frac{2}{3}$  of the bread around the **Jel-Ring Mold** overlapping the edge slightly till covering the whole base, length from outside to center of **Jel-Ring Mold**. Using a basting brush, spread mayonnaise mixture over the inside of the bread,
4. Add layer of cheese. Add a layer of vegetable toppings. Add a layer of meat, then a layer of bread.
5. Place the lid in the **Jel-Ring Mold** and refrigerate for at least 30 minutes.
6. When ready to serve; remove the lid and place a plate up-side-down on over the base. Flip like you would to remove a cake.



# Jel-Licious Lemon CHIFFON

## INGREDIENTS

- 2 cups water
- 3 oz. box lemon flavored gelatin
- 8 oz. container whipped topping (or 2 cups heavy cream and  $\frac{1}{4}$  cup powdered sugar)

## DIRECTIONS

1. Heat one cup water in 2-cup Micro Pitcher for 2 minutes or until boiling.
2. Stir in gelatin until dissolved.
3. Stir in remaining water and place in refrigerator until no longer warm. About 30–60 minutes.
4. If using heavy cream, pour cream and powdered sugar in the **SuperSonic Chopper Extra** with paddle whip accessory. Cover and pull cord until whipped cream forms, about 60 seconds. Pour into medium bowl.
5. Slowly pour cooled gelatin into whipped topping or whipped cream and stir until combined. Pour into **Jel-Ring Mold\*** and refrigerate until set (approximately 4–6 hours or overnight).



Layered  
**COLD BREW  
DESSERT**

## INGREDIENTS

- ¼ cup cold water
- 1 (.25-oz.) envelope unflavored gelatin
- 5 oz. evaporated milk
- 4 Tbsp. honey, divided
- ⅛ tsp. ground cloves
- ¾ cup ready-to-drink cold brew coffee

Makes 4 Jel-Ette Molds

## DIRECTIONS

1. In **1 Cup Micro Pitcher**, place cold water and sprinkle gelatin over top to let it bloom. Set aside.
2. In small bowl, mix evaporated milk, cloves and 2 Tbsp. of honey. Mix until well combined.
3. Place bloomed gelatin in microwave on high power 30 seconds, stopping halfway to stir, until fully melted.
4. Add 2 tbsp. of melted gelatin to evaporated milk mixture and stir to incorporate.
5. Fill each **Jel-ette Mold** halfway with milk mixture and place in fridge, uncovered, to set for 15 minutes.
6. Mix remaining melted gelatin, cold brew coffee and remaining honey until well combined.
7. Once milk mixture has slightly set, carefully divide cold brew mixture among all **Jel-ette Molds** and place in fridge for four hours to set.



## INGREDIENTS

- Vegetable oil
- 3 scallions (thinly sliced)
- 2 cups shredded cheddar cheese
- 2 cups canned diced tomatoes and green chills or chunky salsa, drained
- 2 cups guacamole
- 1 cup sour cream
- 1 (8 oz.) pkg. cream cheese, softened
- 2 Tbsp. taco seasoning
- 3 cups refried beans



## DIRECTIONS

1. Insert core seal in middle of the **Jel Party**, lightly grease form with oil.
2. In small bowl, combine scallions and shredded cheese, then place inside **Jel Party**.
3. Evenly spread out diced tomatoes on top of cheese.
4. Add guacamole and spread into even layer.
5. In medium bowl, mix sour cream, cream cheese and taco seasoning until fully combined, then spread on top of guacamole.
6. Add refried beans, then cover and chill in fridge overnight or at Least 8 hours.
7. Once firm, flip **Jel Party** so cover is now on bottom, then remove middle insert. Dip should release naturally. Keep In fridge until ready to serve.

# Layered GELATIN

## INGREDIENTS

- Vegetable oil
- 8 individual packets of Knox gelatin
- 2 (14 oz.) cans sweetened condensed milk
- 1 large 6 oz box berry blue jello gelatin
- 1 (6 oz.) box lime jello gelatin
- 1 (6 oz.) box lemon jello gelatin
- 1 (6 oz.) box orange jello gelatin
- 1 (6 oz.) box strawberry jello gelatin



## DIRECTIONS

1. Insert core seal in middle of the **Jel Party**, lightly grease form with oil.
2. In the 4-cup microwave safe container, microwave 1½ cups water to boiling, add 3 packets of Knox unflavored Gelatin, stirring constantly, until gelatin is completely dissolved. Then pour in the 2 cans of sweetened condensed milk, stir well, adding more hot water to make 4 cups of milk mixture. Set aside.
3. In a bowl, mix the blue Jello powder with one packet of unflavored gelatin. Pre-mixing will help the gelatin dissolve more smoothly.
4. In the 2-cup microwave safe container, microwave 1½ cups of water to boiling. Add the blue Jello powder and mix well until all the gelatin is dissolved. Let cool slightly, then pour into chilled **Jel Party**, refrigerate for 25 minutes or until set.
5. Wash and dry your bowl and 2-cup microwave safe container. You will do this between each color.
6. When the blue layer is set, measure out 1 cup of the milk mixture and pour it over the blue gel layer. Refrigerate for 25 minutes or until set.
7. The lime green Jello will be the second color layer. Follow the steps above and pre-mix the gelatin powders, add to the boiling water and mix, and cool slightly before pouring over the white layer. Return to the refrigerator for another 25 minutes or until the Jello is set well.
8. Alternate between the colored layers and the white milk layer. You will want to add each color in rainbow spectrum order. Look up a picture of a rainbow. From the bottom layer the color order is blue, green, yellow, orange, and finally red on top. If the milk mixture starts to set and become lumpy, microwave for a 15 seconds until the mixture is warm (not hot) and just smooth enough to pour.



Luscious  
**LIME DESSERT**

### **INGREDIENTS**

- 2 packages (3 oz.) lime gelatin
- 2 cups boiling water
- 1 quart lime sherbet
- 1 carton (8 oz.) frozen whipped topping, thawed

### **DIRECTIONS**

1. In a large bowl, dissolve gelatin in boiling water. Beat in sherbet until melted. Add whipped topping; beat well.
2. Pour in the **Jel-Ring Mold\*** coated with cooking spray.
3. Refrigerate for 4 hours or until set.
4. Unmold onto a serving platter.



Mardi Gras  
**JELLO**

## INGREDIENTS

*For the grape layer*

- ¾ cup boiling water
- 1 (3 oz.) box grape gelatin
- ½ cup sour cream

*For the lemon layer*

- 1½ cups boiling water
- 1 (3 oz.) box lemon gelatin
- 1 cup sour cream

*For the lime layer*

- 1½ cups boiling water
- 1 (3 oz.) box lime gelatin
- 1 cup sour cream

## DIRECTIONS

1. For the grape layer: Add ¾ cup boiling water to grape gelatin mix in a medium bowl; stir 2 minutes until completely dissolved. Refrigerate for 20 minutes to cool. Whisk in ½ cup sour cream. Skim off as many bubbles as you can before pouring in the **Jel-Ring Mold\***. Refrigerate 30 minutes until thickened but not set.
2. For the lemon layer: Meanwhile, add 1½ cups boiling water to lemon gelatin mix; stir 2 minutes until completely dissolved. Chill 25 minutes to cool. Whisk in 1 cup sour cream. Skim off any bubbles. Gently spoon or pour over the grape layer in the **Jel-Ring Mold**. Chill 30 minutes, until thickened but not set.
3. For the lime layer: Add 1½ cups boiling water to lime gelatin mix; stir 2 minutes, until completely dissolved. Chill 25 minutes. Whisk in 1 cup sour cream. Skim off any bubbles. Gently spoon or pour over lemon layer in **Jel-Ring Mold**. Refrigerate 6 hours, until firm.
4. When ready to serve, fill your sink halfway with hot water. Set the **Jel-Ring Mold** in the water for about 5 seconds and remove. Put your serving plate upside down over the top of the Mold. Clamp it tightly over the pan with both hands and flip. Cut into slices and serve.

\*Double this recipe for the **Jel Party Jumbo Mold**.

# Mexican Coffee **PANNA COTTA**



## **INGREDIENTS**

- ½ cup water
- 1½ envelopes unflavored gelatin
- 1¼ cup half and half
- 1 tsp. cinnamon
- 1 tsp. vanilla extract
- 2 whole star anise
- ⅛ tsp. ground cloves
- ½ cup + 2 Tbsp. granulated sugar
- Instant coffee

## **DIRECTIONS**

1. In the **1 Cup Micro Pitcher** add water and gelatin, stir to mix: set aside.
2. In a **Chef Series Saucepan** add half and half, cinnamon, vanilla, star anise, cloves and sugar, stir over medium heat.
3. Add gelatin mixture to the saucepan, while continuously stirring: remove star anise.
4. Pour one cup of mixture into the **2 Cup Micro Pitcher** and add instant coffee, stir.
5. Divide coffee mixture evenly between four **Jel-ette Molds**, refrigerate uncovered for one hour or until set.
6. Pour remaining mixture between the four **Jel-ette Molds**, cover with seals and refrigerate at least 4 hours.

# Mosaic GELATIN

## INGREDIENTS

- Neutral oil (such as vegetable, canola or refined coconut oil)
- 4 (3 oz.) pkg. flavored gelatins, your choice
- 6 cups of water, divided
- 3 (2.5 Tbsp.) pkg. unflavored powdered gelatin
- 1 cup cold whole milk, divided
- 1½ cup evaporated milk
- 1 (14 oz.) sweetened condensed milk



## DIRECTIONS

1. Lightly grease 4 square containers that hold 2 cups, then pour one of each flavor gelatins into each container.
2. Heat 4 cups of water to a boil then add 1 cup of water to each container. Stir until gelatin has fully dissolved. Add ½ cup of cold water to each container and stir until combined. Cover each container and chill in fridge for 5-6 hours or until firm.
3. Once gelatin is firm, unmold and cut into 1 inch cubes; set aside. Insert core seal in middle of **Jel Party** and lightly grease form with oil.
4. In **1½ Qt Stack Cooker Casserole**, add unflavored gelatin and ½-cup cold whole milk. Stir until well combined and set aside for 2 minutes.
6. In medium mixing bowl, add remaining ingredients and remaining milk. Stir until well combined.
7. Microwave softened gelatin for 15 seconds at a time until liquefied. Add gelatin to mixing bowl and stir until fully combined.
8. Pour 1 cup milk mixture into **Jel Party**, add some cubed flavored gelatin, then pour in more of milk mixture. Keep layering until **Jel Party** is filled, finishing with milk mixture. There may be a little milk mixture leftover.
9. Cover and chill in fridge for 4-6 hours or until firm. Once firm. Flip now on bottom. then remove middle insert. Gelatin should release naturally.
10. Keep in fridge until ready to serve.

# No Bake CHEESECAKE



## INGREDIENTS

Vegetable oil  
2 pkg. unflavored gelatin (5 tsp. total)  
2 cups cold heavy cream, divided  
2 lb. cream cheese, softened  
1½ cup powdered sugar  
3 Tbsp. lemon juice  
2 tsp. vanilla extract

*Graham Cracker Crust*  
18 sheets graham crackers  
½ cup brown sugar  
½ cup unsalted butter, melted  
1 pinch salt



## DIRECTIONS

1. Insert core seal in middle of **Jel Party** and lightly grease with oil.
2. In the **1½ Qt. Stack Cooker Casserole**, add unflavored gelatin and ½-cup cold heavy cream. Stir until well incorporated and set aside for 2 minutes.
3. Whip remaining heavy cream until stiff peaks, set aside.
4. Microwave softened gelatin for 15 seconds at a time until liquefied. Set aside and let cool
5. In large mixing bowl, add cream cheese and powdered sugar. Beat until fully com-bined. Add lemon juice, vanilla extract and cooled gelatin mixture, then beat again.
6. Fold half of whipped cream into cream cheese mixture until mostly combined. Fold in remaining half until fully combined, making sure there are no white streaks.
7. Add into **Jel Party** and smooth into an even Layer. Cover and chill in fridge for 4 to 5 hours or until firm.
8. Once firm, prepare graham cracker crust. Combine all ingredients, then press on top of cheesecake. Cover and chill again for 1 hour.
9. Once crust is firm, flip **Jel Party** so cover is now on bottom, then remove middle insert. Gelatin should release naturally.
10. Keep in fridge until ready to serve.



Pet Friendly  
**ICE RING**

### **INGREDIENTS**

- 3 cups water
- ½ cup peanut butter
- 1 cup chopped fruit
- 2 Tbsp. flax seeds

### **DIRECTIONS**

1. Combine peanut butter and water and pour into **Jel-Ring Mold**.
2. Add the fruit and flax seeds.
3. Put in the freezer and leave it there for four to six hours.
4. Finally, take it out of the freezer and watch with satisfaction as your pup goes to town on your tasty creation.



# Raspberry Ice Cream **CHEESECAKE**

## **INGREDIENTS**

8 oz. cream cheese, softened  
½ cup granulated sugar  
3½ cups vanilla ice cream, slightly softened  
1 cup frozen raspberries, slightly crushed  
2 cups graham crackers, crushed  
¾ cup melted butter

*Raspberry coulis*  
½ cup sugar  
3 tbsp. water  
1 lb. fresh raspberries or 12 oz. frozen

## **DIRECTIONS**

1. Add cream cheese and sugar in a **Thatsa Bowl**; whip using an electric beater until mixture is smooth. Add ice cream; continue whipping until mixture is smooth, fold in frozen raspberries.
2. Pour mixture into the **Jel-Ring Mold** and seal. Freeze for a couple hours.
3. Combine graham crackers and butter and gently flatten mixture on top of the cheesecake filling. Seal and return to the freezer for 2 hours or until the cake is set.
7. Slice and serve immediately with raspberry coulis.
8. Add sugar, water and raspberries in the **Microwave Stack Cooker**, microwave on high for 2-3 minutes, allow to cool. Then place in the **SuperSonic Chopper Extra** with blade attachment. Cover and pull cord until pureed. Strain through a fine mesh sieve to remove the seeds. Serve with Cheesecake.

**Tupperware**

\*Double this recipe for the **Jel Party Jumbo Mold**.

# RICE PILAF

Mold



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## INGREDIENTS

- ½ cup brown rice
- 1 red bell pepper, chopped
- 1 green pepper, chopped
- 3 spring onions, chopped
- 3 Tbsp. parsley, finely chopped
- ½ cup cashew nuts
- 1 lemon, juice
- 5 Tbsp. olive oil
- 1 Tbsp. balsamic vinegar
- 1 Tbsp. Worcestershire Sauce
- ¼ cup sultanas or raisins (optional)
- Micro herbs for garnish

## DIRECTIONS

1. Place the lemon juice, olive oil, vinegar and Worcestershire sauce in **Quick Shake Container** and shake well.
2. In the **SuperSonic Chopper Extra** add the peppers, spring onions and cashew nuts, cover and pull cord until chopped.
3. Cook the brown rice in the Microwave Rice Maker and place in a **Thatsa Bowl**. While the rice is still warm mix in all the other ingredients including the dressing, stir thoroughly.
4. Allow to cool.
5. Place mixture in the **Jel-Ring Mold\*** and press down.
6. Refrigerate over night or until set.
7. Sprinkle with micro herbs just before serving

\*Double this recipe for the **Jel Party Jumbo Mold**.

# SANGRIA

## Gelatin



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### INGREDIENTS

- 1½ cups boiling white wine or white grape juice
- 2 packages (3 oz.) lemon gelatin
- 2 cups club soda, chilled
- 1 cup sliced fresh strawberries
- 1 cup fresh or frozen blueberries
- 1 cup fresh or frozen raspberries
- ½ cup green grapes, halved

### DIRECTIONS

1. In a large heatproof bowl, add boiling wine to gelatin; stir 2 minutes to completely dissolve.
2. Stir in chilled club soda.
3. Refrigerate until thickened but not firm, about 45 minutes.
4. Stir in berries and grapes.
5. Pour into the **Jel-Ring Mold\*** coated with cooking spray.
6. Refrigerate until set, about 4 hours. Unmold onto a serving platter.

\*Double this recipe for the **Jel Party Jumbo Mold**.



## Seven Layer DIP

### INGREDIENTS

- 1 (2.25 oz.) can sliced ripe olives, drained
- 1 (1.25 oz.) pkg. taco seasoning mix
- ¼ cup sliced green onions
- 1 (16 oz.) can refried beans
- 1 can (10 oz.) diced tomatoes & green chilies, drained
- Tortilla chips, optional
- 1½ cup guacamole
- 1 cup shredded Cheddar and Monterey Jack cheese blend
- 1 (16 oz.) container sour cream (mix with taco seasoning)

### DIRECTIONS

1. In the **Jel-Ring Mold\*** add in order, sliced olives, green onions, tomatoes, guacamole, cheese, sour cream then refried beans.
2. Seal and refrigerate for one hour.



Snow Covered  
**RASPBERRY  
GELATIN**

### INGREDIENTS

1 envelope unflavored gelatin  
½ cup cold water  
1 cup half-and-half cream  
½ cup sugar  
1 (8 oz.) pkg. cream cheese,  
softened  
1 tsp. vanilla extract  
1 (3 oz.) pkg. raspberry gelatin  
1 cup boiling water

1 (10 oz.) pkg. frozen sweetened  
raspberries, thawed  
Fresh raspberries, optional

### DIRECTIONS

1. In a small bowl, sprinkle unflavored gelatin over cold water; let stand for 1 minute. In a small saucepan, combine half-and-half and sugar. Cook and stir just until mixture comes to a simmer. Remove from the heat; stir into gelatin until dissolved.
2. In a large bowl, beat cream cheese until smooth. Fold in gelatin mixture. Stir in vanilla. Pour into the **Jel-Ring Mold\*** coated with cooking spray. Refrigerate until firm, about 1 hour.
3. In a small bowl, dissolve raspberry gelatin in boiling water. Stir in raspberries until blended. Carefully spoon over cream cheese layer. Cover and refrigerate for at least 4 hours.
4. Unmold onto a serving plate; garnish with fresh berries if desired.



# Spring RICE KRISPY CAKE

## INGREDIENTS

- 3 Tbsp. melted butter
- 40 large marshmallows
- 6 cup rice krispie cereal
- 1 cup white chocolate M&M's (Regular M&M's are great, too!)
- ½ cup candy melts (½ cup for each color you choose)

## DIRECTIONS

1. In a **Jel-Ring Mold\***, spray with non-stick cooking spray. Set aside.
2. In a **1½ Qt. Stack Cooker Casserole**, melt the butter. Add the marshmallows, and toss in the butter to coat. Microwave for 1 min, 30 seconds until the marshmallow are completely melted. Stop at 45 seconds to stir. Add the cereal, and stir until the marshmallow and cereal is combined. Add ¾ cup of the M&M's and stir until dispersed into the cereal/marshmallow mixture. Press the mixture into the **Jel-Ring Mold\***.
3. Let the mixture set for about 10 minutes to harden. Invert on to a plate. Press the remaining M&M's into top of the cake where needed.
4. Melt the candy melts in a small **¾ Qt. Stack Cooker Casserole**, on 30 second increments until completely melted. Drizzle over the cake. Do this with each color you wish to use. Let the Cake set for about 30 minutes or until the candy drizzle hardens. Slice and serve.

Tupperware®

\*Double this recipe for the **Jel Party Jumbo Mold**.



# Strawberry Cream DESSERT

## INGREDIENTS

- 1½ cups boiling water
- 2 (3 oz.) pkg. Jello strawberry flavor gelatin
- 1 cup cold water
- 1½ cups sliced strawberries
- 1 (8 oz.) tub whipped topping, thawed, divided

## DIRECTIONS

1. Stir boiling water into dry gelatin mix in large bowl 2 min. or until completely dissolved. Stir in cold water.
2. Place strawberries in the **Jel-Ring Mold\***; cover with 2 cups of the gelatin. Refrigerate 30 min. or until gelatin is set but not firm (gelatin should stick to finger).
3. Refrigerate remaining gelatin 30 minutes or until slightly thickened (consistency of unbeaten egg whites). Add 2 cups of the whipped topping; stir with wire whisk until well blended. Spoon over gelatin layer in mold.
4. Refrigerate 4 hours or until firm. Unmold. Serve topped with remaining whipped topping. Store leftover gelatin in refrigerator.

# Strawberry Ice Cream

## DESSERT



### INGREDIENTS

- 1 vanilla bean, seeds scraped
- 1 cup heavy cream, very cold
- 1 cup sweetened condensed milk
- 1½ cups strawberries, destemmed
- 2 egg whites
- ⅓ cup Powdered sugar

### DIRECTIONS

1. In the **SuperSonic Chopper Extra** with paddle attachment, whip the heavy cream until stiff. Fold in the vanilla seeds and half of the condensed milk . Set aside.
2. Place strawberries in the **SuperSonic Chopper Extra** with blade attachment and pull cord until smooth. Replace blades with Paddle attachment, add the remaining condensed milk and mix again.
3. In the **Quick Shake Container** add the egg whites, cover and shake until stiff. Add powdered sugar and whip for a few more seconds. Gently fold egg white into the strawberry mixture.
4. In the **Jel-Ring Mold\***, alternate layers of the 2 mixtures.
5. Freeze for at least 8 hours.
6. For easy unmolding, use a towel soaked with warm water to wipe the outside of the **Jel-Ring Mold** for a few seconds. For best texture of your ice cream, unmold 10 min. before serving.

\*Double this recipe for the **Jel Party Jumbo Mold**.



## INGREDIENTS

- ¾ cups boiling water
- 1 (3 oz.) pkg. Jello strawberry flavor gelatin
- ½ cup cold water
- 1½ cups sliced or quartered strawberries
- 1 pkg. Jello no bake cheesecake box mix
- 1½ cup cold milk
- 5 Tbsp. butter, melted
- 2 Tbsp. sugar



## DIRECTIONS

1. Stir boiling water into dry gelatin mix in large bowl 2 min. or until completely dissolved. Stir in cold water.
2. Place strawberries in the **Jel-Ring Mold\***; cover with 2 cups of the gelatin. Refrigerate 30 min. or until gelatin is set but not firm (gelatin should stick to finger).
3. Beat milk and Cheesecake filling mix with mixer on low speed just until blended, then beat on medium speed 3 min. (Filling will be thick.) Spoon into **Jel-Ring Mold\***, refrigerate for 15 minutes.
4. Mix crust mix, margarine and sugar until blended, press crust mixture lightly onto cheesecake mixture. Refrigerate for two hours.

\*Double this recipe for the **Jel Party Jumbo Mold**.



Treasures of the Sea  
**OCEAN DESSERT**

### INGREDIENTS

- 5 cups water, divided
- 2 cups sugar
- 5 envelopes unflavored gelatin
- ½ tsp. raspberry extract, divided
- Blue and green food coloring
- Whipped cream

### DIRECTIONS

1. In the **Stack Cooker 3-Qt. Casserole**, stir together sugar and 4 cups of the water. Microwave on high power 7 minutes or until sugar has dissolved and water is boiling.
2. Meanwhile, in the **Stack Cooker 1½-Qt. Casserole**, add remaining water. Sprinkle gelatin packets over water and gently stir to combine. Mixture will be sticky and lumpy; let stand to bloom.
3. Remove **Stack Cooker 3-Qt. Casserole** from microwave. Stir in extract and gelatin-water mixture until gelatin has dissolved. Stir in 10 drops of blue food coloring.
4. Secure center seal on **Jel-Ring Mold\***. With seal side down, pour half of the blue gelatin mixture into mold. Refrigerate, uncovered, 2 hours or until the gelatin is just set but still wobbly.
5. Meanwhile, stir in 3–4 drops of green food coloring into remaining gelatin mixture; let stand at room temperature until ready to use.
6. Remove **Jel-Ring Mold\*** from refrigerator. Slowly pour green mixture over blue mixture. Refrigerate, uncovered, at least 8 hours or overnight to set. Unmold and if desired, top with whipped cream before serving.



## Tri Colored **GELATIN**

### **INGREDIENTS**

- ⅓ cup reduced-fat (2%) milk
- 4 (1-oz.) envelopes unflavored gelatin
- 1 (13.5-oz.) can coconut milk
- 1 (13-oz.) can coconut cream
- 2 (3-oz.) packages red gelatin
- 1 (3-oz.) package green gelatin
- Non-stick cooking spray
- 6 cups water, divided

### **DIRECTIONS**

1. Coat two **Jel-Ring Molds\*** with non-stick spray.
2. In **1 Qt. Micro Pitcher**, dissolve green gelatin into 1 cup boiling water. Once it is dissolved, stir in 1 cup cold water and divide between two **Jel-Ring Molds\***. Let cool and refrigerate until set.
3. Mix unflavored gelatin with milk in **1 Qt. Micro Pitcher** and microwave on high power 30–60 seconds. Stir and microwave longer, in 15 second increments, if gelatin is not yet dissolved.
4. In **Thatsa Medium Bowl**, combine warm milk and gelatin with coconut milk and coconut cream.
5. Pour coconut gelatin over set green gelatin in **Jel-Ring Molds\*** and refrigerate until set.
6. In **1 Qt. Micro Pitcher**, dissolve red gelatin into 2 cups boiling water. Once dissolved, stir in 2 cups cold water. Pour over coconut gelatin and refrigerate at least four hours or until set.
7. Unmold to serve once completely set.