

Second Place: Maggie Fuentes, Charlotte

Fall Apple Salad

4 cups apples, peel on and diced
2 cans whole berry cranberry sauce
1 pkg. Knox gelatin
1 cup dried cranberries
1 ½ cup celery, finely diced
1 16oz. can crushed pineapple, drained (reserve juice)
1 ½ cups pecans, chopped

Combine apples, celery, pecans and pineapple in a large bowl. Heat the pineapple juice in the microwave or on the stove top with the cranberries allowing to cranberries to plump. Add gelatin and dissolve thoroughly. Mix in both cans of cranberry sauce and refrigerate until mixture is cool. Add cranberry sauce mixture to apple mixture and combine. Refrigerate until ready to serve. Salad goes well with poultry or pork.