SPARKLING WHITE-SANGRIA SALAD

Intermediate Lifestyle

Ingredients

2 envelopes unflavored gelatin
1-1/2 cups Riesling, divided
1-1/2 cups white grape juice
1/4 cup Splenda (for baking)
1-1/2 cups orange sections
1 cup seedless green grapes, halved
3/4 cup fresh raspberries
cooking spray

<u>Instructions</u>

- 1. Sprinkle gelatin over ½ cup wine, and let stand 5 minutes.
- 2. Combine 1 cup wine, juice and Splenda in a medium saucepan. Bring to a boil over medium-high heat. Remove from heat, add gelatin mixture, stirring until the gelatin dissolves.
- 3. Place pan in a large ice-filled bowl. Let stand 20 minutes or until thick but not set, stirring occasionally. Whisk the gelatin mixture to form small bubbles. Fold in orange sections, grapes and raspberries.
- 4. Spoon gelatin mixture into a 5-cup decorative mold coated with cooking spray. Cover and chill at least 4 hours. Place a plate upside down on top of mold. Invert mold onto plate.

<u>Portion-Per-Serving Information:</u> (Yields 12 servings)

Serving = 1 slice (1/12) = 1 FR

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