

Bing Cherry Jello

Makes 5 cup mold or 8" square dish

- 1 can (16 oz or so) Pitted Dark Sweet Cherries (Oregon brand) drained (reserve juice)
- 1 cup boiling water
- 1 pkg. (3 oz.) black cherry jello (or regular cherry)
- 3/4 cup cherry juice (or cream sherry)
- 1 cup chopped pecans
- 1 pkg. (3 oz) cream cheese, chilled
(I put the cream cheese in freezer-to almost freeze, which makes it easier to cut into small chunks.)

Drain cherries, reserving syrup. In a medium bowl, pour water over gelatin. Stir until the gelatin dissolves. Stir in cherry juice (or creme sherry). Refrigerate until consistency of unbeaten egg white - about 1+ hr. Add cherries and nuts. Cube cream cheese and add to gelatin mixture.

Turn into mold or dish and refrigerate until firm (several hours).