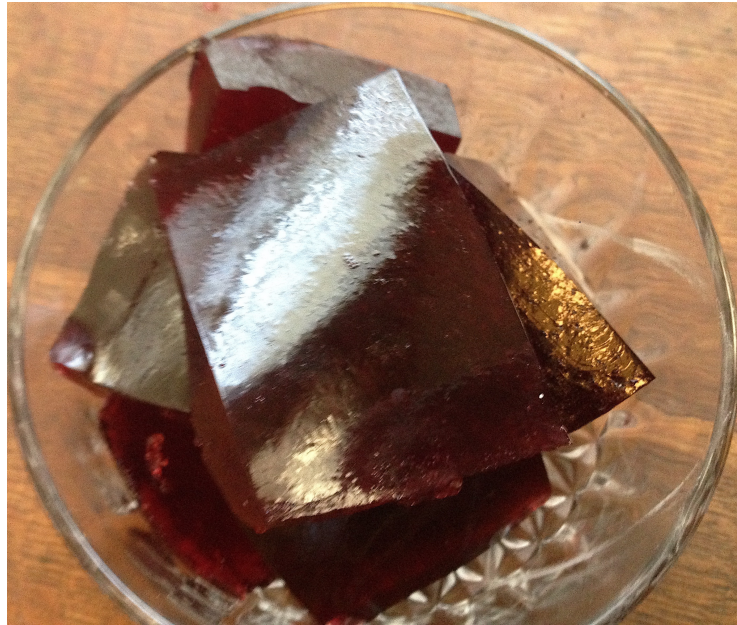


Wine Jello

A treat for Adults!



Ingredients

2 cups mixed berries, fresh or frozen
1 cup water
1 cup granulated sugar, or to taste
1 tsp. lemon juice
2 cups Lakeridge Winery Southern Red Wine
½ cup cold water
1 oz. powdered gelatin

Procedure

1. Place berries, 1 cup water, lemon juice, and sugar to taste in a non-reactive sauce pan.
2. Bring to a simmer. Simmer until berries are soft. Mash with the back of a spoon.
3. Strain berries through a fine meshed strainer, pushing as much through as possible.
4. Return juice and wine to the saucepan. Bring to a boil.
5. In a small bowl, put ½ cup cold water. Sprinkle gelatin over. When the gelatin has absorbed all the water, scrape into the wine mixture. Remove from heat and stir with a spoon until all dissolved.
6. Pour into a 9X13 pan, or the service vessels of your choice.
7. Refrigerate for 2-3 hours or until set.
8. Garnish with whipped cream and berries if desired.

Yields 4 cups of set Jello

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