
Watermelon and Strawberry Jell-O

Description

Delight family and friends with this light and refreshing summer treat. Try your own variation with different fruits and Jell-O flavors!

Total time: 1 hr 50 min Yield: 12 Servings

Ingredients

4 cup watermelon (seedless; puréed)
2 cup water (boiled)
3 crtn Melon Fusion Jell-O (3 oz. size)
1 lb fresh strawberries (washed, tops removed, sliced)
1 Plexiglass baking dish (3 quart size; 2" H x 13" W x 9" D)
14 clear plastic cups or glasses (6 oz. size; for individual servings)

Prep Time: 1 hr 50 min Total Time: 1 hr 50 min

Instructions

Cut the watermelon into small pieces and blend into a fine purée. In a small saucepot bring 2 cups of water to boil. Pour the hot water into a large bowl with the Jell-O and stir until completely dissolved. Add the watermelon purée to the Jell-O mixture and stir well to incorporate the gelatin. Add the sliced strawberries evenly to the bottom of the baking dish and pour Jell-O mixture over the strawberries. Place into refrigerator for 1½ hours or until firm. Delight family and friends with this light and refreshing summer treat.

Recipe brought to you by:

Chef Ryan Covert

Source:

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