

Delicious cranberry Jello-O

Submitted by: Gary Gereffi, professor in Department of Sociology and director of Duke's Center on Globalization, Governance & Competitiveness

Ingredients:

- 2 3 oz. packages of raspberry Jell-O
- 1 16 oz. can whole cranberry sauce
- 1 16 oz. sour cream
- 1 16 oz. frozen strawberries or raspberries
- 2 cups of boiling water

Instructions:

Mix Jell-O and boiling water, then add can of whole cranberry sauce and the frozen strawberries or raspberries.

Put half of the mixture in a bowl and refrigerate. Once it is semi-jelled take out and put a layer of sour cream about 1/2 inch thick.

Then add the rest of the mixture on top of it and refrigerate again. Do it the night before serving for better results.