

## **Holiday Cranberry Salad**

MAKES: 12 SERVINGS

- 2 c. fresh or frozen cranberries
- $\frac{3}{4}$  c. raw cane sugar
- 1 can crushed pineapple, with juice
- $\frac{1}{2}$  c. orange juice
- 1 c. cranberry juice
- 1 $\frac{1}{2}$  tsp. agar powder\*
- $\frac{1}{2}$  c. walnuts, chopped
- 1 med. Granny Smith apple, diced

Put cranberries, sugar, pineapple, and orange juice in a blender and blend until combined.

Next, mix cranberry juice and agar powder in a small saucepan over medium heat and cook for 5 minutes.

Let cool. Meanwhile, place blender contents into a large bowl and fold in apples and walnuts.

Stir in the vegan gelatin mixture from the saucepan and gently blend until incorporated.

Refrigerate for at least an hour.



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***RECIPE NOTES:*** *\*Agar powder is a naturally gelatinous powder derived from marine red algae. I get mine online, but you will generally find it in Asian foods or natural food sections.*

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