



# Jello Supreme

**A La Pegi**



The original recipe was given to me by my sister, MaryAnn, but I made a couple of changes. These quantities are what I use for a party. Cut it in half for the family...or not because it is so yummy!!!



## You Will Need

- 4 packages red Jello**
- 2 Cups Hot water**
- 6 Mashed bananas**
- 40 oz. of mixed frozen Berries**
- 8 oz. crushed pineapple**
- 2 pints sour cream**
- 1 cup chopped walnuts**

**NOTE:** The original recipe called for strawberry Jello. I prefer cherry or raspberry but I have also used cranberry. It's all good.

**NOTE 2:** I have used sugar-free Jello when making this for a diabetic. I am never crazy about the taste of sugar substitutes, but all the other flavors in this recipe mask it very effectively. (Less calories, too!)



Mix Jello and Hot water. Stir **THOROUGHLY!**

Add bananas, frozen fruit, pineapple and nuts.

Mix well.

Pour half of mixture into a shallow pan (like a lasagna pan)

And spread it out evenly.

Refrigerate pan. DO NOT refrigerate what is left in the bowl.

Because of the frozen fruit, the pan in the fridge will gel quickly.

When gelled, spread one pint of sour cream on top.

Spoon on top of sour cream the rest of the mixture.

Return to fridge to set.

EAT....with enthusiasm!!!!

