



Christmas Recipes

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Easy Christmas Tree Bread

2 11-ounce cans refrigerated cinnamon rolls
Red and green maraschino cherries

Preheat oven to 400°. Grease a 17 x 14-inch baking sheet or slide 2 sheets together.

Open cans of rolls; separate rolls and set glaze aside. Arrange rolls, touching each other, in a tree pattern on baking sheet, beginning with one roll for top of tree and building two rolls under that, then three, etc. End with a base of five rolls. Place last roll below base of tree in center to form the trunk.

Bake 16 to 18 minutes until golden brown, covering top and base loosely with foil if browning too quickly. Cool bread 10 minutes, then spread with glaze. Decorate with cherries as desired.

Tightly wrap bread and store at room temperature. It will best if it eaten soon after preparing.

Christmas Rainbow Salad

Makes 12 servings

1 6-ounce package red gelatin
1 cup water boiling
1 cup ice water
1 15-ounce can crushed pineapple
1 6-ounce package gelatin lemon
1 cup water boiling
1 cup ice water
1/2 pint whipped cream whipped stiff
1 3-ounce package lime jello
1 cup water boiling
1 cup ice water

1. Dissolve red gelatin in 1 cup boiling water. Mix in 1 cup ice water and crushed pineapple. Pour into 9x13-inch pan or large mold and refrigerate till set.

2. Dissolve lemon gelatin in 1 cup boiling water. Add 1 cup ice water and refrigerate till syrupy. Whip till foamy, then mix in whipped cream and pour over red gelatin layer. Refrigerate.

3. Dissolve lime gelatin in 1 cup boiling water. Add 1 cup ice water. Pour over lemon layer. Refrigerate until firm.

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