

Meatball Jell-O... Wait, what?

Trust us, it's awesome...

Makes 6 to 10 servings

Ingredients

1 package (3 oz.) Black Cherry gelatin -OR- 1 package (.3 oz.) Sugar Free Black Cherry gelatin
1 can (15 oz.) Dark Sweet Cherries
1 package (8 oz.) cream cheese
1 cup pecans, chopped small

Directions

Drain cherries, reserving the juice for use in the gelatin. Prepare gelatin according to package directions using cherry juice and water to complete the required amount of liquid.

While gelatin is returning to room temperature, scoop teaspoon sized balls of cream cheese and roll in pecans, coating thoroughly. Make as many as you like. We like to make enough "meatballs" to cover the entire surface.

Gently place cream cheese balls and cherries into gelatin, being sure to submerge the "meatballs," and refrigerate until set. The cream cheese will be tinted by the black cherry gelatin and look amazingly like meatballs.

Serve with whipped cream if desired. Watch the grandkids have great fun having "meatball" Jell-O!

