

BLUEBERRY SALAD
submitted by Pam Leavins

Ingredients:

Two 3 oz. pkgs grape gelatin dessert mix
2 cups boiling water
One 21oz. can blueberry pie filling
One 20 oz. can crushed pineapple
One 8 oz. pkg cream cheese, (room temp.)
1 cup sour cream
1 cup pecan halves
1 tsp vanilla extract

- In a large bowl, mix the gelatin dessert mix into the boiling water.
- When the powder has dissolved, stir in the blueberry pie filling and the pineapple with its juice.
- Pour into a 13 x 9 inch shallow baking dish.
- Refrigerate for at least 4 hours, or overnight.
- Stir together the cream cheese, sour cream, pecans, and vanilla.
- Spread this mixture over the jelled salad.
- Chill for an additional hour.