

Pina Colada Molded Salad

Ingredients

- 1 can (20 ounces) unsweetened crushed pineapple
- 2 envelopes unflavored gelatin
- 1/2 cup cold water
- 1 cup cream of coconut
- 1 cup sour cream
- 3/4 cup lemon-lime soda
- 3/4 cup sweetened shredded coconut
- 1/2 cup chopped macadamia nuts
- Pineapple chunks and freshly shredded coconut, optional

Directions

1. Drain pineapple, reserving juice; set the pineapple aside. In a large saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook and stir over low heat until gelatin is completely dissolved, about 2 minutes.
2. Remove from the heat; stir in the cream of coconut, sour cream, soda and reserved pineapple juice. Transfer to a large bowl. Cover and refrigerate for 30 minutes or until thickened, stirring occasionally.
3. Fold in the flaked coconut, nuts and reserved pineapple. Pour into a 6-cup ring mold coated with cooking spray. Cover and refrigerate for 3 hours or until firm.
4. To serve, unmold salad onto a platter. Fill the center with pineapple chunks and shredded coconut if desired.