

Frosty mandarin dessert

2 pkgs (3 oz) orange jello
2 C boiling water
1 can (11 oz) mandarin oranges
1 pint orange sherbet, softened

Dissolve jello in water. Drain oranges, reserving liquid. Add enough water to liquid from oranges to make 1 C. pour into jello, mix and chill until slightly thickened. Blend in sherbet and beat with egg beater (or whisk) until sherbet is melted. Place oranges into a 1 quart mold and add jello mixture. Chill until firm.