

Orange Sherbet Mold

2 pkg jello

3 $\frac{1}{4}$ cups water

1 can frozen orange juice

$\frac{1}{2}$ pint orange sherbet

1 envelop gelatin (dissolved
in $\frac{1}{4}$ c cold water)

Make jello add gelatin. Dissolve frozen juice in hot mixture, then sherbet. Stir

well. Chill for 1 hr. before
pouring into mold. Chill
24 hrs.
Run mold with fruit,
etc.

You can double recipe
for large crowd and can
be made either lemon, or
lime, or raspberry