

Hollywood's Favorite Recipes...At Home

(NAPSA)—Celebrities are often known to host lavish parties, catered with extravagant food. However, when it comes to celebrating holidays, it may come as a surprise that tinsel-town's most beloved personalities often prefer the simpler pleasures and foods of home.

For example, Tony Danza ("The Tony Danza Show") has to have his broccoli with garlic and olive oil, and Jane Kaczmarek (Emmy-nominated for her role on "Malcolm in the Middle") reports that a classic "Mom's Green Jell-O" molded salad is requisite on her table during family celebrations. Jeremy Piven (Emmy-nominated for his role on HBO's "Entourage") also looks forward to a Jell-O® recipe on his holiday table, but this one has a unique twist.

With this recipe for Blushing Apples, inspired by Piven's family traditions, you too can enjoy a favorite recipe of the stars—at your own home.

Poaching crisp, sweet apples in a mixture of cranberry gelatin and cinnamon gives the fruit an unmistakable flavor and a distinctive look, perfect for a fall gathering or holiday buffet.

Blushing Apples

Prep Time: 15 min.

Total Time: 30 min.

2 pkg. (4-serving size each)

Jell-O® Brand cranberry
flavor gelatin

¼ tsp. ground cinnamon

1 qt. (4 cups) water

4 medium apples, such as
Granny Smith, McIntosh
or Golden Delicious

½ cup thawed whipped
topping

COMBINE dry gelatin mix and cinnamon in 3- to 4-qt. saucepan. Add water. Bring to boil on medium-high heat, stir-



ring frequently until gelatin is completely dissolved.

PEEL and core apples. Add apples to gelatin mixture in saucepan; partially cover saucepan with lid. Return to boil. Reduce heat to medium-low; simmer 10 to 15 min. or just until apples are tender, gently turning apples every 5 min. Remove apples from liquid; reserve liquid for another use (see Note below) or discard.

SERVE apples warm. Or, cool and store in tightly covered container in refrigerator at least 1 hour or overnight. Serve each apple topped with 2 Tbsp. of the whipped topping. Garnish with fresh mint, if desired.

Makes 4 servings, 1 apple each.

Note: After draining the cooked apples, pour the cooking liquid evenly into eight dessert dishes. Refrigerate at least 4 hours or until set for a refreshing snack!

Great Substitute:

Prepare as directed, using any other flavor of red gelatin.

Nutrition Information Per Serving: 100 calories, 2g total fat, 1.5g saturated fat, 0mg cholesterol, 15mg sodium, 22g carbohydrate, 2g dietary fiber, 21g sugars, less than 1g protein, 0%DV vitamin A, 4%DV vitamin C, 0%DV calcium, 0%DV iron.