

Sparkling White-Sangria Salad

Ingredients

- 2 envelopes unflavoured gelatin
- 1 1/2 cups Riesling, divided (or substitute sparkling white grape juice)
- 1 1/2 cups white grape juice
- 1/4 cup sugar
- 1 1/2 cups orange sections
- 1 cup seedless green grapes, halved
- 3/4 cup fresh raspberries
- Cooking spray

Directions

Sprinkle gelatin over 1/2 cup wine and let stand 5 mins.

Combine 1 cup wine, juice and sugar in a medium saucepan - bring to a boil over medium-high heat.

Remove from heat - add gelatin mixture, stirring until dissolved.

Place pan in a large ice-filled bowl - let stand 20 mins or till thick but not set, stirring occasionally.

Whisk the gelatin mixture to form small bubbles. Fold in orange sections, grapes and raspberries.

Spoon gelatin mixture into a 5-cup decorative mold coated with cooking spray.

Cover and chill at least 4 hours .

Place a plate upside down on top of mold - invert mold onto plate.