



A jewel of a dessert! Beautiful—deliciously different—economical!

CURRENT RUBY TUMBLE

- ½ cup dried currants
- 1 cup red cherry juice (from canned, sour cherries)
- 1 cup boiling water
- 1 package Strawberry Jell-O
- ½ teaspoon salt
- 2 tablespoons sugar

Add currants to cherry juice and cook slowly 10 minutes. Add boiling water to make 2 cups liquid. Dissolve Jell-O in hot liquid. Add salt and sugar. Chill until firm. Break with a spoon and pile lightly in sherbet glasses. Serves 6.