



RECIPE

rhino

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Pineapple Party Salad

This creamy vintage party salad combines pineapple, lemon and lime gelatin, cottage cheese, mayonnaise, pecans, and sweetened condensed milk into a refreshing make-ahead dish that's perfect for holidays, potlucks, family gatherings, and special occasions.



PREP TIME
20 min



CHILL TIME
4 hours



TOTAL TIME
4 hr 20 min



YIELD
12-16 servings

INGREDIENTS

- 1 (20-ounce) can crushed pineapple
- 1 (3-ounce) package lemon gelatin
- 1 (3-ounce) package lime gelatin
- ¼ teaspoon salt
- 2 cups cottage cheese
- 1 cup mayonnaise
- 1 cup chopped pecans
- ¾ cup sweetened condensed milk

RHINO TIP



Make this salad the day before serving. An overnight chill gives the flavors time to mold and produces the best texture.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the pineapple liquid.

Drain the syrup from the crushed pineapple into a measuring cup. Add enough water to the syrup to make 2 cups of liquid total.

2



Dissolve the gelatin.

Pour the liquid into a saucepan and bring to a boil. Remove from the heat and stir in the lemon gelatin, lime gelatin, and salt until completely dissolved.

3



Cool slightly.

Let the gelatin mixture cool for about 10-15 minutes, or until no longer hot but still liquid.

4



Prepare the creamy mixture.

In a large mixing bowl, combine the cottage cheese, mayonnaise, and sweetened condensed milk. Stir until evenly blended.

5



Combine the salad.

Pour the cooled gelatin mixture into the creamy mixture and stir until fully incorporated. Fold in the crushed pineapple and chopped pecans until evenly distributed.

6



Chill and serve.

Transfer the mixture to a serving bowl, mold, or 2-quart dish. Cover and refrigerate for at least 4 hours, or until fully set. Serve chilled.

TIPS & VARIATIONS



1. Toast the pecans before adding them for a deeper, nuttier flavor.



2. Add a handful of miniature marshmallows for a sweeter, fluffier texture.



3. Serve the salad in a ring mold for a classic vintage presentation.



4. Garnish with additional pecans before serving for extra crunch and visual appeal.



5. Garnish with pineapple tidbits, fresh berries, or mint sprigs for a festive presentation.



Family favorites, one recipe at a time.

