

Tante Hennie's Slime

Serves 8

Ingredients

2 packets of no added sugar lime jelly
450g soured cream
200g tin crushed pineapple

Method

1. melt the jelly with boiling water and mix until dissolved.
2. Let it cool to room temperature
3. add the soured cream and mix to eliminate any clumps
4. mix in the pineapple
5. pour into mold
6. refrigerate until it sets (usually in 3 hours or overnight)
7. remove from mold using warm water (run a knife round the inside to loosen) and turn out onto plate

Serving Suggestions

Serve with meats, chicken or fish. Tastes sweet but is used as a salad accompaniment.