

Orange Terrine with Strawberry Sauce

1 package (3 oz.) Lady Fingers -

2 packages 3 1/2 oz. orange sugar free jello -

1/2 cup boiling water -

1 cup cold orange juice -

1 tsp. grated orange peel -

3 1/4 cups lite cool whip -

1 package (10 oz) frozen strawberries(thawed)

1 cup fresh strawberries

Line 9 x 5 loaf pan with plastic wrap(sides and bottom). Stand lady fingers along 2 long sides (flat side out).

Dissolve jello in boiling water. Take one cup orange juice and add ice cubes to make 1 3/4 cups. Mix with jello and stir until slightly thickened. Stir in orange peel and gently mix in 2 1/2 cups cool whip. Let thicken a bit then spoon into pan. Arrange rest of lady fingers on top. Chill 3 hrs. Remove from pan onto a plate. Slice and serve with remaining strawberries and juice from frozen strawberries.

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