
Alien Jell-O

Marshmallow Space Men

Large marshmallows
Toothpicks

Vegetable Martians

Cherry tomatoes
Thin slices cucumber **or** zucchini
Chow mein noodles

Mr Cutright's Jell-O

2 small packages lime Jell-O
3-ounces cream cheese
1 C Cool-Whip
½ C chopped nuts
½ can crushed pineapples plus juice - cold

Multilayered Rainbow Jell-O

White Layer

¾ C sugar
2 C boiled milk
2 packages Knox gelatin
½ C hot water
16-ounces sour cream
2 t vanilla

Jell-O Layer Ingredients

4 - 5 small packages Jell-O - various colors
2 C water per package

Supplies

Jell-O molds
Star shaped Jell-O molds
Moon shaped Jell-O molds
Toy aliens
Toy spacemen
1 large platter

Procedure

Marshmallow Spacemen: Use toothpicks to skewer marshmallows together. **Vegetable Martians:** Skewer vegetables on toothpicks to form martian bodies. Use 2 slices of zucchini or cucumbers for feet. Press 2 chow mein noodles into top of each martian's head for antennae. **Multilayered Rainbow Jell-O: White Layer:** In medium bowl, mix sugar and milk; set aside. In small bowl, mix Knox gelatin and hot water. Add gelatin to milk mixture. In another small bowl, mix sour cream and vanilla. Add to milk/gelatin mixture. Leave this mixture at room temperature during the entire process so it stays liquid. **Jell-O Layer:** Make Jell-O according to package directions. Can use the quick-set method; but DO NOT use more ice cubes than it calls for or it will gel too quickly and you will not be able to pour it. Pour Jell-O into a 9"x12" pan. This layer will just cover the bottom. Refrigerate until very firm. Carefully pour white layer over, with just enough to cover Jell-O. If you pour too quickly or firmly the white layer will run into the Jell-O layer. Refrigerate until very firm. Make second Jell-O layer. Continue layering, alternating Jell-O and white, ending with Jell-O layer. Allow each layer to set until very firm to prevent running into the prior layer. **Mr Cutright's Jell-O Plain Layer:** Make Jell-O according to package directions except add $\frac{3}{4}$ cold water instead of 1 cup. Pour into bottom of mold. Spray mold with Pam to allow it to unmold easier. **Creamy Layer:** Dissolve lime Jell-O in 1 cup boiling water. Break up cream cheese and add to Jell-O; mix until creamy. Drain pineapple; use enough of the liquid to make $\frac{3}{4}$ cup - add water if necessary. Add pineapple juice to lime Jell-O. Chill slightly to make firmer. Remove from refrigerator and add Cool Whip, nuts and pineapples. Pour over plain layer; set until very firm. **Assembly:** Place large Jell-O molds on platter. For the pink Jell-O, I mixed what was left of the white layer from the rainbow Jell-O with raspberry Jell-O. Carefully unmold the stars and moons and scatter around the platter. Place a couple of Marshmallow Spacemen and Vegetable Martians on platter. Decorate with toy aliens and spacemen. I also added some fresh berries in the middle of the green mold. **Note:** You may also want to add some Cool Whip around the platter. This was an extremely hot day, so I decided not to.





