

# GELATIN SLURRY

Serving Size: 1/3 cup

## Ingredients:

	<b>1 portion</b>	<b>2 portions</b>	<b>4 portions</b>
Plain Gelatin	1 ½ T	3T	6T
Cold Water	1 oz.	2 oz.	¼ C
Hot Water	1 oz.	2 oz.	¼ C

## Directions:

1. Mix the gelatin with the cold water; let stand until gelatin is soaked and then stir.
2. Add hot water and stir until gelatin is dissolved.
3. Add to recipe when indicated.
4. Gelatin slurry works best with fruits but can be used for all thickening if a commercial thickener is not available.