



Berries in Champagne Jelly

Ingredients

- 4 envelopes of unflavored gelatin
- 1 cup of cold water
- 1 cup [Fustini's Cranberry Pear balsamic vinegar](#)
- 1-1/2 cups sugar
- 4 cups champagne
- 2 cups sparkling grape juice
- 3 cups fresh raspberries
- 3 cups fresh blueberries
- 2 cups fresh blackberries

Sharon's Hint

Adapted from 'tasteofhome.com'

Directions

Step 1.

In a large saucepan, sprinkle gelatin over cold water and balsamic; let stand 2 minutes. Add sugar. Cook and stir over medium-low heat until gelatin and sugar are dissolved (do not boil). Remove from heat. Slowly stir in champagne and grape juice.

Transfer to a 13x9-in. dish coated with cooking spray. Refrigerate, covered, for 8 hours or overnight. Using a potato masher, gently break up champagne jelly. Layer jelly and berries in 12 dessert dishes. Refrigerate, covered, for at least 2 hours before serving.