## Katie Drink

Serving Size: $3 / 4$ Cup $=60 z$.
Protein: 8 grams

## Ingredients:

|  | $\mathbf{1}$ portion | $\mathbf{2}$ portions | $\mathbf{4}$ portions |
| :--- | :--- | :--- | :--- |
| Firm Gelatin | $1 / 3$ Cup | $2 / 3$ Cup | $11 / 3$ Cup |
| Ice Cream | $1 / 4$ Cup | $1 / 2$ Cup | 1 Cup |
| Sm. Curd Cottage Cheese | $1 / 4$ Cup | $1 / 2$ Cup | 1 Cup |
| or Yogurt |  |  |  |

## Directions:

1. Prepare a firm gelatin using 2 parts boiling water and 1 part cold water to gelatin. You are using less water to make it firmer.
2. Puree all 3 ingredients in a blender
3. Pour into serving dishes
4. Chill in refrigerator until set.

NOTE: Variations are encouraged so the person doesn't get tired of eating the same thing. You may add drained, canned fruit before pureeing. You can also substitute $1 / 4$ cup yogurt for cottage cheese. I recommend making four portions because it is a nice dessert and in between meal snack

Diabetics: Use diet gelatin; 1 bread exchange, 2 fat exchanges, 1 protein exchange.
Low Sodium: 2 Gram: Rinse cottage cheese before using.
Low Fat/ Low Cholesterol: Use low-fat ice cream and cottage cheese.
Bland: OK.

