

WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



VEGETABLE SALAD

(Pictured below)

Your favorite vegetables can be used in this very versatile salad.

- 1 package (3 oz.) Jell-O Lemon, Lime, Orange, or Orange-Pineapple Gelatin
- $\frac{3}{4}$ teaspoon salt
- 1 cup boiling water
- $\frac{3}{4}$ cup cold water
- 2 tablespoons vinegar
- 2 teaspoons grated onion
- Dash of pepper
- $\frac{3}{4}$ cup finely chopped cabbage*
- $\frac{3}{4}$ cup finely chopped celery*
- $\frac{1}{4}$ cup finely chopped green pepper*
- 2 tablespoons diced pimiento*

*Or use any vegetable combination listed below or 1 to 2 cups of your favorites.

Dissolve Jell-O Gelatin and salt in boiling water. Add cold water, vinegar, onion, and pepper. Chill until very thick. Then fold in vegetables.

Pour into a 1-quart mold or individual molds. Chill until firm. Unmold. Makes about 3 cups, or 6 side salads or 8 to 10 relish servings.

Other Vegetable Combinations:

- Use $1\frac{1}{4}$ cups cauliflower florets and $\frac{1}{4}$ cup diced pimiento.
- Use $\frac{3}{4}$ cup diced tomato and $\frac{1}{2}$ cup each diced cucumber and celery.
- Use $\frac{3}{4}$ cup grated carrots and $\frac{1}{4}$ cup finely chopped green pepper.
- Use $1\frac{1}{2}$ cups finely chopped cabbage, $\frac{1}{2}$ cup sliced stuffed olives, and 2 tablespoons chopped parsley.
- Use $\frac{1}{2}$ cup each thinly sliced radishes and chopped celery and $\frac{1}{4}$ cup thin onion rings.

Molded Entree Salad: (Pictured on page 67) Prepare Vegetable Salad using $\frac{1}{4}$ cup thinly sliced radishes, 1 cup finely shredded lettuce, and $\frac{1}{2}$ cup each slivered cooked ham and swiss cheese instead of the vegetables. Makes 3 entree servings.

Summer Salad (page 52) and a couple versions of Vegetable Salad.

