

WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



Christmas Cucumber Mould with Dill

3 pkg. (3 oz. ea.) lime jelly powder	2 tsp. dried dill weed
2 cups boiling water	¼ tsp. Tabasco
3 cups cold water	2 cucumbers, peeled, seeded and diced
2 tbsp. lime juice	½ cup diced green pepper
¼ cup diced pimiento	¼ cup sliced almonds
8 oz. cream cheese	
1 cup dairy sour cream	

Make gelatine with boiling water, cold water and lime juice. Chill until syrupy. Fold diced pimiento into 1½ cups of the gelatine mixture. Divide gelatine-pimiento mixture into two 4-cup ring moulds. Chill until set. Beat cream cheese until smooth; gradually beat in remaining lime gelatine. Fold in sour cream, dill and Tabasco. Chill until slightly thickened. Fold in cucumber, green pepper and almonds. Divide between the two ring moulds. Chill until firm. Unmould. Serves 16 to 20.