



## ASPARAGUS BAVARIAN SALAD

(8 Servings)

1 level tablespoonful Knox' Sparkling Gelatine ·  
¼ cup cold water · 1 cup whipped cream · 1½ cups  
asparagus liquid · Mace · 1 bunch asparagus · ½ pi-  
mento, chopped.

Cook asparagus and save liquid when draining it. Soak gelatine in cold water about five minutes and dissolve in hot asparagus juice, which has been strained. Season with salt and white pepper. Arrange stalks of asparagus around sides of mold. When jelly begins to stiffen, add some of the asparagus which has been rubbed through a sieve, a dash of mace, bits of pimento, and the whipped cream. Turn into mold. When firm unmold and serve with a mayonnaise or French dressing.