

CARROT AND CABBAGE SALAD

1 package Lemon Jell-O 1 cup raw carrots, grated
1 pint boiling water or finely chopped
2 tablespoons vinegar 1 cup raw cabbage, finely
1 teaspoon salt shredded

Dissolve Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in carrots and cabbage. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6 to 8.

VARY THIS salad by substituting for the carrots and cabbage: 1/2 cup cabbage, finely shredded; 1 cup celery, finely chopped; 1/2 cup cucumber pickles, finely chopped; 2 or 3 slices.

OR 3/4 cup corn; 1 cup cabbage, finely shredded; 1/2 cup carrots, finely shredded.

