

EGGS, VEGETABLES IN ASPIC

- 2 tablespoons gelatin
- 2 bouillon cubes.
- 2 cups boiling water
- 1 cup tomato juice
- 3 hard-cooked eggs
- 1 cup cooked peas
- 2 small tomatoes
- 1 cup asparagus tips
- ½ cup cold water

Soak the gelatin in the cold water for five minutes. Dissolve in the boiling water to which the bouillon cubes have been added. Stir until dissolved. Scald tomato juice and add to mixture. Pour into a wet mold to about one inch in depth. Place in refrigerator until firm. Arrange peas about the edge and asparagus tips upright around sides. Place sides of eggs and tomatoes in the center and when remaining aspic begins to stiffen, arrange alternate layers of vegetables, eggs

and aspic. Chill. Serve on crisp lettuce leaves, with or without mayonnaise.