

Imperial Salad

- 1 package Lemon Jell-O
- 1 cup boiling water
- 1 cup pineapple juice
- 1 tablespoon vinegar
- 3 slices pineapple, cubed
- ½ can Spanish pimentos, shredded
- 1 medium cucumber, cut fine, salted, drained

Dissolve Jell-O in boiling water. Add pineapple juice and vinegar. Chill. When slightly thickened add pineapple, pimento, and cucumber. Turn into a large mold or individual molds. Chill until firm. Serve with cream salad dressing or mayonnaise to which whipped cream has been added. Serves 6.