



JELLIED CABBAGE RELISH

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| 1 package Lemon Jell-O | 3/4 teaspoon mustard |
| 1 cup boiling water | 3/4 teaspoon white pepper |
| 3/4 cup cold water | 2 cups cabbage, finely shredded |
| 1/4 cup vinegar | 1 green pepper, chopped |
| 1 teaspoon salt | 1 pimiento, chopped |

Dissolve Jell-O in boiling water. Add cold water, vinegar and seasonings. Chill. When slightly thickened, fold in vegetables, mixing lightly. Turn into individual molds, filling them 1/2 full. Chill until firm in mold. Serve as garnish or relish with meat. Makes 12 half-molds.

Looks like 3/4 tsp mustard, 3/4 tsp white pepper, 2 cups cabbage, 1 green pepper

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If mustard is correct, I'm guessing this is dry mustard.