



## JELLIED TUNA WITH MAYONNAISE

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|-------------------------|--|
| 1 package Lemon Jell-O  | 1 cup peas, fresh-cooked<br>or canned        |
| 1 cup boiling water     |  |
| 1 cup cold water        | 2 tablespoons pimiento,<br>finely chopped    |
| 2 tablespoons vinegar   | $\frac{1}{2}$ cup Hellmann's May-<br>onnaise |
| 1 teaspoon salt         |  |
| 1 cup tuna fish, flaked |  |

Dissolve Jell-O in boiling water. Add cold water, vinegar, and salt. Chill. When slightly thickened, fold in remaining ingredients. Blend. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 6 to 8.

*VARY THIS entrée by substituting for tuna fish and peas: 1 cup salmon, flaked; 1 cup celery, diced.*

*OR  $1\frac{1}{2}$  cups shrimp, halved;  $\frac{1}{4}$  cup green peppers, chopped.*

*(All measurements on this page are level.)*