

JELL-O Chicken Mousse

$\frac{1}{2}$ package Lemon Jell-O
1 cup boiling chicken broth, free
from fat
1 cup chicken, cut medium coarse
~~1~~ cup celery, cut fine
1 pimento, cut fine
1 tablespoon vinegar
 $\frac{1}{2}$ teaspoon salt
Shake of cayenne pepper
 $\frac{1}{2}$ cup heavy cream, whipped

Dissolve Jell-O in boiling broth. Chill. When cold and slightly thickened, beat with rotary egg-beater until consistency of whipped cream. Mix chicken, celery, pimento, vinegar, salt, and cayenne pepper. Add to Jell-O. Fold in whipped cream. Turn in mold. Chill until firm. Serve on lettuce and garnish with stuffed olives. Serves 6.

