

Peas in Mint Jelly Salad

1½ Cupfuls of Cooked Early June Peas	½ Cupful of Chopped Celery or Cucumber
1 Pint of Lemon Jelly	Green Vegetable Coloring
1 Bunch of Fresh Mint Leaves	

MAKE the jelly after any good recipe, adding a little less sugar than usual. While the gelatin mixture is hot add a bunch of fresh mint leaves and let them stand in the hot liquid until it is flavored well. Color slightly with a little green vegetable coloring, if wished. Cool and when almost on the point of congealing add the peas and the celery or cucumber. Turn into small wet molds and chill for several hours, then unmold in nests of white lettuce leaves and serve with French dressing to which a few chopped mint leaves—saved from the bunch—have been added.