

Quick Aspic

Ingredients

½ box granulated gelatine
2½ cupfuls water
1 small carrot, and onion, chopped
1 bay leaf, ½ teaspoonful celery seed
Juice of half a lemon, salt, pepper
1 level teaspoonful beef extract

Time: Preparation, 25 minutes

Number served: 6-8 persons

SOAK gelatine in one-half cupful cold water. Add vegetables and seasoning to remaining two cupfuls of water; bring to boiling point, boil eight minutes, add extract and gelatine. Stir until dissolved, add lemon, strain through cheese-cloth into a shallow pan. Chill. Serve, cut into blocks, as a garnish for cold meat.