

SALMON MOLD

1 package Lemon Jell-O
3 tablespoons vinegar and
boiling water to make
1 pint
1/4 teaspoon salt

1/4 cup horseradish, drained
1 cup salmon, flaked
1 cup peas, fresh-cooked or
canned
1 cup cooked carrots, diced

Dissolve Jell-O in boiling water. Add salt. Pour small amount of Jell-O in bottom of loaf pan, 7 x 5 x 3 inches. Chill until firm. Arrange thin layer of horseradish on Jell-O, then layer of salmon, another layer of horseradish, and another layer of Jell-O. When slightly thickened, add peas. Chill until firm. Add carrots and another layer of Jell-O. Chill until firm. Unmold and cut in 2-inch squares. Serve on crisp lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6.