



## SALMON MOUSSE

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|------------------------------------|---|
| 1 package Lemon Jell-O             | 1 cup cucumber, diced, slightly salted, and drained |
| 1 $\frac{3}{4}$ cups boiling water |   |
| 2 tablespoons vinegar              | $\frac{1}{2}$ cup Hellmann's Mayonnaise             |
| 1 teaspoon salt                    |   |
| 1 cup salmon, flaked               | $\frac{1}{2}$ cup cream, whipped                    |

Dissolve Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, beat with rotary egg-beater until of consistency of whipped cream. Fold in remaining ingredients. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 8.