SALMON SALAD

I - I lb. can Jack Sprat Salmon
I pkg. Jack Sprat Lemon Gelatin Dessert
I cup diced celery
cups boiling water
4 hard cooked eggs
tablespoons lemon juice
I cup Jack Sprat Mayonnaise
cup Jack Sprat Chili Sauce

Dissolve lemon gelatin dessert in the boiling water; add lemon juice and salt. Set aside to partially congeal. To flaked salmon, add celery, diced hard cooked eggs and peas, then add to gelatin mixture. Pour into individual molds. Serve in lettuce cups with Jack Sprat Mayonnaise to which the chili sauce has been added. Will serve 8 to 10.