

Two-Layer Salad

1355	Total Calories	260	Protein Calories
	Part 1		Part 2
1	pint canned tomato juice	1	pint bouillon or clear soup stock
4	teaspoonfuls granulated gelatin	4	teaspoonfuls gelatin
3	tablespoonfuls cold water	2	hard-cooked eggs
1/6	cupful cold peas	3	tablespoonfuls cold water
1/4	teaspoonful soda		Lettuce
1/2	teaspoonful salt		Mayonnaise
1/8	teaspoonful pepper		

For the first layer heat the tomatoes, unstrained but from which all the largest pieces have been removed, add the soda and seasoning, and pour into a bowl containing the gelatin which has been soaking in the cold water. Pour this into a layer-cake tin rinsed with cold water, and then add the peas which should be as dry as possible. Chill. Either fresh or canned peas may be used. For the second layer add the hot bouillon to the gelatin soaked in the cold water. Wet with cold water a layer-cake tin, the mate to the one used for Part 1, and arrange slices of hard-cooked egg on the bottom. When the bouillon jelly has just begun to thicken, pour carefully over the slices of egg.

Chill. To serve, turn the layer of tomato gelatin with peas on a bed of lettuce leaves. Over this spread a thin layer of mayonnaise or boiled salad dressing. Then turn the bouillon gelatin very carefully on this, so that the slices of egg are on top. Garnish with mayonnaise. Jellied salmon or jellied chicken with rice might be used for the first layer and jellied soup stock with any left-over vegetable for the second.