THE JELL-O® BRAND
GELATIN SALAD SELECTOR
The great Jell-O® gelatin salads.
One of them's right with what you're making tonight.

We put this Salad Selector together to help you plan your meals and please your family.

Say, for instance, you're planning to prepare chicken tonight. Simply turn to the page that features "Chicken." You'll find 5 recipes specially recommended to go with it.

Things we've learned in nearly 100 years of making Jell-O® gelatin.

How To Get JELL-O® Gelatin Out Of The Mold.
First, allow gelatin to set until firm, several hours or overnight. Also, chill serving plate or individual plates on which mold will be served.

1. Before unmolding, run small, moist knife around edge of gelatin. Or pull gelatin from edge with moist fingers.
2. Dip mold in warm water, just to rim, for 10 seconds.
3. Lift from water and shake gently. Or pull gelatin from edge of mold with moist fingers.
4. Moisten top of gelatin and place moistened serving plate on top of mold.
5. Invert mold onto plate and shake slightly to loosen gelatin. If gelatin doesn't release easily, dip mold in warm water again.
6. Gently remove mold and center on plate.

How To Read The Recipes.
WHEN RECIPE SAYS: IT MEANS
"Chill until slightly thickened" be consistency of unbeaten egg whites.
"Chill until thickened" be thick enough so that spoon drawn through it leaves a temporary impression.
"Chill until set but not firm" stick to the finger when touched and should mound or move to the side when bowl or mold is tilted.
"Chill until firm" not stick to finger when touched and not mound or move when mold is tilted.

IT WILL TAKE
1 hour
1-1½ hours
2 hours
2- to 4-cup molds, at least 3 hours.
5- or 6-cup molds, at least 4 hours.

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Making hamburger tonight?

Ranch Relish Salad

2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Strawberry Flavor Gelatin

2 teaspoons salt
2 cups boiling water
2 cups cold water
1½ cups cold water
2 teaspoons vinegar

½ cup hamburger relish
2 small apples, cored and finely chopped


Tangy Tomato Mold

1 package (3 oz.) JELL-O® Brand Lemon Flavor Gelatin
1 teaspoon lemon juice
1 teaspoon Worcestershire sauce
1 teaspoon dillweed*
1 cup boiling water
½ cup chopped celery

*Or use 1 teaspoon fresh dillweed.

Spicy Fruit Mold

1 can (17 oz.) fruit cocktail
2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Strawberry Flavor Gelatin

Drain fruit cocktail; reserving syrup. Add water to syrup to make 1 1/2 cups. Dissolve gelatin, salt and spices in boiling water. Add measured liquid and vinegar. Chill until thickened. Fold in fruit. Spoon into 8 x 4 inch loaf pan. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings.

Making hamburger tonight?

Ranch Relish Salad

2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Strawberry Flavor Gelatin
1/2 teaspoon salt
2 cups boiling water
1 1/2 cups cold water
2 teaspoons vinegar
1/2 cup hamburger relish
2 small apples, cored and finely chopped

Making hamburger tonight?

**Ranch Relish Salad**

- 2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Strawberry Flavor Gelatin
- 1/2 teaspoon salt
- 2 cups boiling water
- 1 1/2 cups cold water
- 2 teaspoons vinegar
- 1/2 cup hamburger relish
- 2 small apples, cored and finely chopped


**Red Red Salad**

- 1 package (3 oz.) JELL-O® Brand Strawberry Flavor Gelatin
- 1 cup boiling water
- 1/2 cup cold water
- 1/4 cup catsup
- 1/2 cup chopped green pepper
- 1/4 teaspoon salt

Dissolve gelatin and salt in boiling water. Add cold water and catsup and chill until thickened. Fold in green pepper and spoon into 2- or 3-cup mold. Chill until firm, about 3 hours. Unmold. Garnish as desired. Makes 4 servings.
Making hamburger tonight?

**Ranch Relish Salad**

2 packages (3 oz. each) or 1 package (6 oz.)
JELL-O® Brand Strawberry Flavor Gelatin

½ teaspoon salt
2 cups boiling water
1½ cups cold water
2 teaspoons vinegar
½ cup hamburger relish
2 small apples, cored and finely chopped


**Tomato Aspic**

1 package (3 oz.)
JELL-O® Brand
Lemon Flavor Gelatin
1 teaspoon salt
1 cup boiling tomato juice

¾ cup cold tomato juice
1 tablespoon lemon juice
1 teaspoon prepared horseradish
½ teaspoon grated onion

Dissolve gelatin and salt in boiling tomato juice. Add cold juice, lemon juice, horseradish and onion. Pour into 2-cup mold. Chill until firm, about 3 hours. Unmold. Garnish as desired. Makes 4 servings.
Making fish tonight?

**Pimiento Circle**
Great With Broiled Fish

2 cans (11 oz. each) mandarin orange sections
2 packages (3 oz. each) or 1 package (6 oz.) JELLO-O® Brand Lemon Flavor Gelatin
2 cups boiling water
½ cup lemon juice
1 teaspoon vinegar
2 tablespoons diced pimiento
1 teaspoon grated lemon rind


**Cucumber Dill Slice**
Great With Broiled Fish

2 packages (3 oz. each) or 1 package (6 oz.) JELLO-O® Brand Lemon Flavor Gelatin
2 teaspoons salt
2 cups boiling water
1 cup cold water
20 thin cucumber slices, cut in half
3 cups chopped seeded peeled cucumbers
¼ cup finely chopped onion
2 teaspoons dillweed

Making fish tonight?

**Pimiento Circle**
Great With Broiled Fish

- 2 cans (11 oz. each) mandarin orange sections
- 2 packages (3 oz. each) or 1 package (6 oz.)
- 1 teaspoon vinegar
- 2 tablespoons diced pimiento
- 1 teaspoon grated lemon rind


**Lemon Crisp Salad**
Great With Baked Fish

- 1 package (3 oz.) JELL-O® Brand Lemon Flavor Gelatin
- ¼ teaspoon salt
- 1 cup boiling water
- ¾ cup cold water
- 1 teaspoon vinegar
- ½ cup chopped celery
- ¼ cup chopped scallions or onion

Making fish tonight?

**Pimiento Circle**
Great With Broiled Fish

- 2 cans (11 oz. each) mandarin orange sections
- 2 packages (3 oz. each) or 1 package (6 oz.) JELLO-O® Brand Lemon Flavor Gelatin
- 2 cups boiling water
- ⅛ cup lemon juice
- 1 teaspoon vinegar
- 2 tablespoons diced pimiento
- 1 teaspoon grated lemon rind


**Fruit Salad Classic**
Great With Any Fish Dish

- 1 can (17 oz.) fruit cocktail
- 2 packages (3 oz. each) or 1 package (6 oz.) JELLO-O® Brand Lemon Flavor Gelatin
- 2 cups boiling water
- 1 tablespoon lemon juice

Making fish tonight?

**Pimiento Circle**
Great With Broiled Fish

- 2 cans (11 oz. each) mandarin orange sections
- 2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Lemon Flavor Gelatin
- 2 cups boiling water
- 1 teaspoon vinegar
- 1 teaspoon grated lemon rind

Drain oranges, reserving syrup. Add water to syrup to make 1 1/2 cups. Dissolve gelatin in boiling water. Add measured liquid, lemon juice and vinegar. Chill until thickened. Add oranges, pimiento and lemon rind. Pour into 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings.

**Florida Sunshine Salad**
Great With Fried Fish

- 2 packages (3 oz. each) JELL-O® Brand Lemon Flavor Gelatin
- 2 cups boiling water
- 1 cup grapefruit sections, halved
- 1 cup fresh orange sections, halved
- 2 tablespoons sugar
- 2 tablespoons diced pimiento
- 1 teaspoon grated lemon rind
- 1/4 cup lemon juice

Sprinkle fruit with sugar; let stand 10 to 15 minutes. Drain, reserving liquid. Add water to liquid to make 1 1/2 cups. Dissolve gelatin in boiling water. Add measured liquid. Measure 1 1/2 cups gelatin; set aside. Chill remaining gelatin until thickened. Fold in fruit and pour into 6-cup bowl. Chill until set but not firm. Place bowl of measured gelatin in bowl of ice and water. Stir until slightly thickened; then whip with beater until fluffy and thick (doubled in volume). Pour into bowl over clear gelatin. Chill until set, about 3 hours. Makes 8 servings.
Making chicken tonight?

**Peaches à l'Orange**
Great With Baked Chicken

1 can (17 oz.) sliced peaches
2 packages (3 oz each) or 1 package (6 oz.) JELL-O® Brand Orange Flavor Gelatin

Drain peaches, reserving syrup. Add water to syrup to make 3½ cups; dice the peaches. Combine measured liquid, vinegar and spices in saucepan. Bring to a boil; reduce heat and simmer 10 minutes. Strain, discarding spices. Dissolve gelatin in hot liquid. Chill until thickened. Stir in peaches and pour into 5- or 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings.

**Orange Blossom Salad**
Great With Any Chicken Dish

1 can (17 oz.) fruit cocktail
2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Orange Flavor Gelatin

Orange Glow Salad
Great With Fried Chicken

1 can (8 oz.) crushed pineapple in juice
1 package (3 oz.) JELL-O® Brand Orange Flavor Gelatin
1/4 teaspoon salt
1 cup boiling water
1 tablespoon lemon juice
1/2 cup shredded carrot


Peaches à l'Orange
Great With Baked Chicken

1 can (17 oz.) sliced peaches
3 tablespoons vinegar
12 whole cloves.
1 cinnamon stick
2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Orange Flavor Gelatin

Drain peaches, reserving syrup. Add water to syrup to make 3 1/4 cups; dice the peaches. Combine measured liquid, vinegar and spices in saucepan. Bring to a boil; reduce heat and simmer 10 minutes. Strain, discarding spices. Dissolve gelatin in hot liquid. Chill until thickened. Stir in peaches and pour into 5- or 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings.

To use ground spices, add water to reserved peach syrup to make 1 1/4 cups. Combine gelatin, 1/2 teaspoon cinnamon and 1/4 teaspoon cloves in bowl. Add 2 cups boiling water and stir until gelatin is dissolved. Add measured liquid and the vinegar.
Making chicken tonight?

Peaches à l’Orange
Great With Baked Chicken

1 can (17 oz.)
sliced peaches
2 packages (3 oz. each)
or 1 package (6 oz.)
JELL-O® Brand Orange
Flavor Gelatin

12 whole cloves.
1 cinnamon stick
3 tablespoons vinegar

Drain peaches, reserving syrup. Add water to syrup to make 3 1/4 cups; dice the peaches. Combine measured liquid, vinegar and spices in saucepan. Bring to a boil; reduce heat and simmer 10 minutes. Strain, discarding spices. Dissolve gelatin in hot liquid. Chill until thickened. Stir in peaches and pour into 5- or 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings.

To use ground spices, add water to reserved peach syrup to make 1 1/4 cups. Combine gelatin, 1/2 teaspoon cinnamon and 1/8 teaspoon cloves in bowl. Add 2 cups boiling water and stir until gelatin is dissolved. Add measured liquid and the vinegar.

Nutty Apricot Salad
Great With Barbequed Chicken

1 can (17 oz.)
apicot halves, drained
2 packages (3 oz. each)
or 1 package (6 oz.)
JELL-O® Brand Apricot
Flavor Gelatin

Cut 6 apricots into thirds; dice remaining apricots. Dissolve gelatin in boiling water; add cold water. Measure 2 cups and set aside. Chill remaining gelatin until slightly thickened. Blend in sour cream and mayonnaise; fold in sliced apricots and the almonds. Pour into 1 1/2-quart bowl. Chill until set but not firm. Chill measured gelatin until thickened. Arrange sliced apricots on creamy gelatin and top with clear gelatin. Chill until firm, about 3 hours. Makes 9 servings.
Making chicken tonight?

**Peaches à l'Orange**
Great With Baked Chicken

- 1 can (17 oz.) sliced peaches
- 12 whole cloves
- 1 cinnamon stick
- 3 tablespoons vinegar
- 2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Orange Flavor Gelatin

Drain peaches, reserving syrup. Add water to syrup to make 3⅓ cups; dice the peaches. Combine measured liquid, vinegar and spices in saucepan. Bring to a boil; reduce heat and simmer 10 minutes. Strain, discarding spices. Dissolve gelatin in hot liquid. Chill until thickened. Stir in peaches and pour into 5- or 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings.

To use ground spices, add water to reserved peach syrup to make 1½ cups. Combine gelatin, ½ teaspoon cinnamon and ⅛ teaspoon cloves in bowl. Add 2 cups boiling water and stir until gelatin is dissolved. Add measured liquid and the vinegar.

**Cranberry Crown**
Great With Roasted Chicken

- 1 package (3 oz.) JELL-O® Brand Raspberry Flavor Gelatin
- ⅛ teaspoon salt
- ⅛ teaspoon cinnamon
- Dash of cloves
- ¾ cup boiling water

- 1 can (8 oz.) whole berry cranberry sauce
- 1 tablespoon grated orange rind
- 1 medium tart apple, finely chopped
- ½ cup chopped walnuts

Making ham tonight?

Pineapple Lime Temptation
Great With Baked Ham

1 can (15 1/4 oz.)
chunk pineapple in juice
2 packages (3 oz. each)
or 1 package (6 oz.)
JELL-O® Brand Lime
Flavor Gelatin

1 1/2 cups boiling water
1 cup ginger ale or cold water
1/4 teaspoon ginger


Banana Greens
Great With Any Ham Dish

2 packages (3 oz. each)
or 1 package (6 oz.)
JELL-O® Brand Lime
Flavor Gelatin

2 cups boiling water
1 1/2 cups cold water
2 medium bananas, sliced

**Pineapple Lime Temptation**
Great With Baked Ham

1 can (15 1/4 oz.)
chunk pineapple in juice
2 packages (3 oz. each)
1 1/2 cups boiling water
or 1 package (6 oz.)
JELL-O® Brand Lime
Flavor Gelatin
1 cup ginger ale or cold water
1/4 teaspoon ginger


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**Creamy Pineapple Salad**
Great With Grilled Ham

1 can (20 oz.)
crushed pineapple in juice
2 packages (3 oz. each)
or 1 package (6 oz.)
JELL-O® Brand
Lime Flavor Gelatin
1/2 teaspoon salt
2 cups boiling water
2 tablespoons lemon juice
1 package (8 oz.)
cream cheese
1/4 teaspoon ginger

Drain pineapple, reserving juice. Add water to juice to make 1 1/2 cups. Dissolve gelatin and salt in boiling water. Add measured liquid and lemon juice. Measure 2 1/2 cups and pour into 9 x 5-inch loaf pan. Chill until set but not firm. Meanwhile, beat cream cheese and ginger until soft and creamy; very slowly blend in remaining gelatin. Stir in pineapple. Chill until slightly thickened. Spoon into pan over clear gelatin. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 12 servings.
Making ham tonight?

Pineapple Lime Temptation
Great With Baked Ham

1 can (15 1/4 oz.) chunk pineapple in juice
2 packages (3 oz. each) JELL-O® Brand Lime Flavor Gelatin
1 1/2 cups boiling water
1 cup ginger ale or cold water
1/4 teaspoon ginger


Carrot Cheese Ring
Great With Any Ham Dish

1 can (8 oz.) crushed pineapple in juice
1 package (3 oz.) JELL-O® Brand Lemon Flavor Gelatin
1/2 cup boiling water
1 to 2 tablespoons lemon juice
Dash of pepper
1 container (12 oz.) cottage cheese (1 1/2 cups)
1/2 cup shredded carrot

Drain pineapple, reserving juice. Add water to juice to make 3/4 cup. Dissolve gelatin and salt in boiling water. Add measured liquid, lemon juice and pepper. Chill until slightly thickened. Fold in cottage cheese, carrot and pineapple. Pour into 4-cup mold. Chill until firm, about 3 hours. Unmold. Garnish as desired. Makes 6 to 7 servings.
Making ham tonight?

**Pineapple Lime Temptation**
Great With Baked Ham

1 can (15 1/4 oz.) chunk pineapple in juice
2 packages (3 oz. each) JELL-O® Brand Lime Flavor Gelatin
1 1/2 cups boiling water
1 cup ginger ale or cold water
1/4 teaspoon ginger


**Spiced Pineapple Island**
Great With Baked Ham

1 can (15 1/2 oz.) chunk pineapple in syrup*
2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Orange Flavor Gelatin
1 cinnamon stick
1 1/2 cups boiling water
1 cup ginger ale or cold water
3/4 teaspoon ginger
12 whole cloves

*Or use 1 can (20 oz.) crushed pineapple in syrup.


To use ground spices, add water to reserved pineapple syrup to make 1 1/4 cups. Combine gelatin, 1/2 teaspoon cinnamon and 1/8 teaspoon cloves in bowl. Add 2 cups boiling water and stir until gelatin is dissolved. Add measured liquid and the vinegar.
**Mandarin Ring**
Great With Baked Pork Chops

2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Strawberry Flavor Gelatin
2 cups boiling water
1 can (11 oz.) mandarin orange sections, drained
1 cup applesauce
1 cup chopped walnuts
1/4 teaspoon cinnamon

Dissolve gelatin in boiling water; add cold water. Measure 1/4 cup and pour into 6-cup mold. Chill about 30 minutes; then arrange some of the orange sections on the gelatin. Meanwhile, stir applesauce into remaining gelatin and chill until thickened. Fold in remaining orange sections, walnuts and cinnamon. Spoon into mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 12 servings.

**Apple Crunch Salad**
Great With Fried Pork Chops

2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Strawberry Flavor Gelatin
2 cups boiling water
1 1/2 cups cold water or apple juice
1/4 cup diced celery
1/4 cup chopped nuts
1/4 teaspoon cinnamon (optional)

Dissolve gelatin in boiling water. Add cold water and cinnamon; chill until thickened. Fold in apple, celery and nuts; spoon into 8 x 4-inch loaf pan. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 8 servings.
Making pork chops tonight?

Saucy Yogurt Salad
Great With Breaded Pork Chops

2 packages (3 oz. each) or 1 package (6 oz.)
JELL-O® Brand Orange Flavor Gelatin
2 cups boiling water

Dissolve gelatin in boiling water. Measure 1 1/4 cups; add applesauce, yogurt and cinnamon, blending well. Pour into 6-cup bowl; chill until set but not firm. Meanwhile, add cold water to remaining gelatin and chill until slightly thickened. Arrange apple slices on applesauce-gelatin mixture and top with clear gelatin. Chill until firm, about 3 hours. Garnish as desired. Makes 10 servings.

Apple Crunch Salad
Great With Fried Pork Chops

2 packages (3 oz. each) or 1 package (6 oz.)
JELL-O® Brand Strawberry Flavor Gelatin
2 cups boiling water
1 1/2 cups cold water or apple juice
1/4 teaspoon cinnamon (optional)
1 cup diced peeled apple
1/2 cup diced celery
1/4 cup chopped nuts
1 cup diced peeled apple
1/2 cup diced celery
1/4 cup chopped nuts

Dissolve gelatin in boiling water. Add cold water and cinnamon; chill until thickened. Fold in apple, celery and nuts; spoon into 8 x 4-inch loaf pan. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 8 servings.
Making pork chops tonight?

Apple Crunch Salad
Great With Fried Pork Chops

2 packages (3 oz. each) or
1 package (6 oz.)
JELL-O® Brand Strawberry
Flavor Gelatin

2 cups boiling water
1½ cups cold water
or apple juice

¼ teaspoon cinnamon (optional)

1 cup diced peeled apple
½ cup diced celery
¼ cup chopped nuts

Dissolve gelatin in boiling water. Add cold water and cinnamon; chill until thickened. Fold in apple, celery and nuts; spoon into 8 x 4-inch loaf pan. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 8 servings.

Hawaiian Harvest
Great With Baked Pork Chops

1 can (17 oz.) apricot halves
1 can (8 oz.) crushed pineapple in juice
2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Apricot Flavor Gelatin
2 cups boiling water

Drain apricots and pineapple, reserving syrup and juice. Add water to liquid to make 1½ cups; chop the apricots. Dissolve gelatin in boiling water. Add measured liquid and chill until thickened. Fold in fruits. Pour into 5-cup mold. Chill until firm, about 4 hours. Makes 10 servings.
Apple Crunch Salad
Great With Fried Pork Chops

2 packages (3 oz. each) or
1 package (6 oz.)
JELL-O® Brand Strawberry
Flavor Gelatin

2 cups boiling water
1½ cups cold water
1 cup diced peeled apple
or apple juice
1/4 cup chopped nuts

1/4 teaspoon cinnamon (optional)

Dissolve gelatin in boiling water. Add cold water and cinnamon; chill until thickened. Fold in apple, celery and nuts; spoon into 8 x 4-inch loaf pan. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 8 servings.

Raspberry Roundup
Great With Any Pork Dish

1 package (3 oz.)
JELL-O® Brand
Raspberry Flavor Gelatin

1 cup boiling water
1 cup applesauce
1 tablespoon vinegar

Making steak tonight?

**Longhorn Salad**

- 2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Lemon Flavor Gelatin
- 1 teaspoon salt
- 2 cups boiling water
- 1 cup cold water
- 2 tablespoons steak sauce
- 4 teaspoons vinegar
- 1 1/2 cups diced seeded tomato
- 1/4 cup chopped scallions

Dissolve gelatin and salt in boiling water. Add cold water, steak sauce and vinegar; chill until thickened. Fold in tomato and scallions. Pour into 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 12 servings.

**Frontier Fruit Mix**

| Strawberry Flavor Gelatin | 1 can (17 oz.) fruit cocktail
| 1/2 teaspoon salt          | 2 packages (3 oz. each)
| 1 tablespoon lemon juice   | or 1 package (6 oz.)
|                            | JELL-O® Brand

Drain fruit cocktail, reserving syrup. Add water to syrup to make 1 1/2 cups. Dissolve gelatin and salt in boiling water. Add measured liquid and lemon juice and chill until thickened. Fold in fruit cocktail and spoon into 5-cup mold. Chill until firm, about 3 hours. Unmold. Garnish as desired. Makes 10 servings.
Making steak tonight?

**Longhorn Salad**

- 2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Lemon Flavor Gelatin
- 1 teaspoon salt
- 2 cups boiling water
- 1 cup cold water
- 2 tablespoons steak sauce
- 4 teaspoons vinegar
- 1⅓ cups diced seeded tomato
- ¼ cup chopped scallions

Dissolve gelatin and salt in boiling water. Add cold water, steak sauce and vinegar; chill until thickened. Fold in tomato and scallions. Pour into 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 12 servings.

**French Bean Basket**

- 2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Lemon Flavor Gelatin
- 2 chicken bouillon cubes
- 4 cups cold water
- 1 tablespoon lemon juice
- 2 tablespoons chopped pimiento
- 1 package (9 oz.) BIRDS EYE® 5 Minute French Style Green Beans

Dissolve gelatin and bouillon cubes in boiling water. Add frozen beans and stir until beans separate and gelatin begins to thicken. Stir in cold water, lemon juice and pimiento. Pour into 4-cup mold. Chill until firm, about 3 hours. Unmold. Garnish as desired. Makes 8 servings.
Making steak tonight?

**Longhorn Salad**

- 2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Lemon Flavor Gelatin
- 1 teaspoon salt
- 2 cups boiling water
- 1 cup cold water
- 2 tablespoons steak sauce
- 4 teaspoons vinegar
- 1 1/2 cups diced seeded tomato
- 1/4 cup chopped scallions

Dissolve gelatin and salt in boiling water. Add cold water, steak sauce and vinegar; chill until thickened. Fold in tomato and scallions. Pour into 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 12 servings.

**Bell Pepper Salad**

- 1 package (3 oz.) JELL-O® Brand Lemon Flavor Gelatin
- 1/4 teaspoon salt
- 1 cup boiling water
- 2 teaspoons vinegar
- 2 cups ice cubes
- 1/2 cup small cauliflower florets
- 1/4 cup diced green pepper
- 2 tablespoons chopped pimiento (optional)
- 2 teaspoons grated onion

Dissolve gelatin and salt in boiling water. Add vinegar and ice cubes. Stir gently until gelatin begins to thicken, 3 to 5 minutes. Remove any unmelted ice. Fold in vegetables. Pour into 3-cup mold. Chill until firm, about 3 hours. Unmold. Garnish as desired. Makes 5 servings.
Making steak tonight?

Longhorn Salad

2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Lemon Flavor Gelatin
1 teaspoon salt
2 cups boiling water
1 cup cold water
2 tablespoons steak sauce
4 teaspoons vinegar
1 1/2 cups diced seeded tomato
1/4 cup chopped scallions

Dissolve gelatin and salt in boiling water. Add cold water, steak sauce and vinegar; chill until thickened. Fold in tomato and scallions. Pour into 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 12 servings.

Asparagus Castle

1 package (3 oz.) JELL-O® Brand Lemon Flavor Gelatin
1/4 teaspoon Worcestershire sauce
2 cans (14 1/2 oz. each) asparagus spears drained
1/4 cup chopped pimiento
1 tablespoon finely chopped onion

* Or use 24 cooked fresh asparagus spears

Cranberry Orchard Salad

1 1/2 cups ground fresh cranberries
1/2 cup sugar
2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Orange Flavor Gelatin
1/4 teaspoon salt
2 cups boiling water
1 1/2 cups cold water
1 tablespoon lemon juice
1 1/4 teaspoon cinnamon
1 1/2 teaspoon cloves
1 orange, sectioned and diced
1/2 cup chopped walnuts or almonds


Peachy Sauterne Salad

1 can (17 oz.) sliced peaches
2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Peach Flavor Gelatin
1/4 teaspoon salt
1/2 cups sauterne wine
2 teaspoons lemon juice
1 medium apple, diced

Drain peaches; reserving syrup. Dice the peaches. Add water to syrup to make 2 cups; bring to a boil. Dissolve gelatin in boiling liquid. Stir in wine and lemon juice and chill until thickened. Fold in peaches and apple. Spoon into 5-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings.

Spiced Cranberry Ring

2 packages (3 oz. each) or 1 package (6 oz.) JELL-O® Brand Raspberry Flavor Gelatin
1/4 teaspoon cinnamon
Dash of cloves
2 cups boiling water
2 cans (8 oz. each) whole berry cranberry sauce
1/4 teaspoon salt
2 tablespoons grated orange rind (optional)
1 cup diced orange sections
1 cup chopped apple
