Sunset Salad

1 package (3 oz.) Orange flavor JELL-O® Brand Gelatin
½ teaspoon salt
1 cup boiling water
1 can (8 oz.) crushed pineapple in juice
1 tablespoon lemon juice or vinegar
1 cup coarsely grated carrot

Dissolve gelatin and salt in boiling water. Add pineapple with juice and lemon juice. Add carrots and pour into individual dishes. Chill until set, about 1 hour. Garnish, if desired. Makes 6 servings.
Molded Chef's Salad

2 packages (3 oz. each) Lemon or Lime flavor JELL-O® Brand Gelatin
2 teaspoons salt
2 cups boiling water
1 cup cold water
3 tablespoons vinegar
¾ cup thin cooked ham strips
¾ cup thin Swiss or process American cheese strips
¼ cup sliced scallions or red onion
½ cup sliced green pepper, cut in thin strips

Dissolve gelatin and salt in boiling water. Add cold water and vinegar. Chill until thickened. Fold in remaining ingredients. Pour into a 5-cup mold. Chill until firm, at least 6 hours. Unmold. Garnish, if desired. Makes 5 or 6 servings.
Frozen Fruit Salad

1 package (3 oz.) Strawberry flavor JELL-O® Brand Gelatin
1 cup boiling water
1 can (6 oz.) frozen concentrated lemonade
3 cups thawed BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping
1 can (16 oz.) sliced peaches
1 can (8½ oz.) pear halves

Drain and chop fruits.
Dissolve gelatin in boiling water.
Add concentrate and stir until melted. Chill until slightly thickened. Blend in whipped topping and fold in fruit. Pour into 9x5-inch loaf pan. Freeze until firm, about 4 hours.
Unmold and slice. Garnish, if desired. Makes 12 servings.
Lime-Yogurt Salad

1 can (8½ oz.) pear halves
2 packages (3 oz. each) Lime flavor JELL-O® Brand Gelatin
2 cups boiling water
1 container (8 oz.) vanilla-flavored yogurt

Drain pears, reserving ½ cup syrup; slice pears. Dissolve gelatin in boiling water. Measure 1 cup gelatin; blend in yogurt and pour into 8-inch square pan. Chill until set but not firm. Add measured syrup to remaining gelatin and chill until slightly thickened. Arrange pear slices on gelatin-yogurt layer and top with clear gelatin. Chill until firm, about 3 hours. Cut into squares. Garnish, if desired. Makes 9 servings.
Creamy Fruit Salad

1 can (8½ oz.) fruit cocktail
1 package (3 oz.) Apricot flavor JELL-O® Brand Gelatin
1 cup boiling water
1 package (3 oz.) cream cheese
½ cup HELLMANN'S®/BEST FOODS® Real Mayonnaise

Drain fruit, reserving syrup. Add water to syrup to make ½ cup. Combine gelatin and boiling water in electric blender. Cover and blend at low speed until dissolved, 1 minute. Add measured liquid, cream cheese and mayonnaise; cover and blend on high speed, 15 seconds. Chill until slightly thickened. Fold in fruit. Spoon into 6 individual molds and chill until firm, about 2 hours. Unmold. Garnish, if desired. Makes 6 servings.
Molded Vegetable Relish

1 package (3 oz.) Lemon or Lime flavor JELL-O® Brand Gelatin

¾ teaspoon salt
1 cup boiling water
¾ cup cold water
2 tablespoons vinegar
2 teaspoons grated onion
½ cup finely chopped cabbage
½ cup grated carrot
¼ cup finely chopped celery
3 tablespoons chopped green pepper