Make these Delicious Salads
with TOMATO juice

Spicy Tomato Ring

ONE BASIC RECIPE—three delicious, easy variations! Knox's famous savory tomato jelly is the perfect base for all sorts of salad ideas. Here are three special treats—Tomato Ring, White Cap Tomato Jelly, Tomato Perfection Salad.

REMEMBER: the flavor's REAL with Knox! So, when you mold tasty, delicious tomato juice with pure, unflavored Knox Gelatine you get all the real tomato flavor...every bit of it! Try it! Enjoy tomato juice, Knox style—today!

KNOX TOMATO JELLY is a grand food to serve your family from a nutrition standpoint, too. It gives them the Vitamin C of the tomatoes plus additional protein. Knox Gelatine is all protein, adds nutrition to every dish.

BASIC RECIPE AND VARIATIONS ON THE OTHER SIDE
Basic Recipe for

**KNOX’S FAMOUS TOMATO JELLY**

(Serves 6; uses ¼ pkg.)

- 1 envelope Knox Gelatine
- ½ cup cold water
- 2 cups tomato juice, canned or fresh tomatoes
- 2 bay leaves (if desired)
- 1 teaspoon salt
- 1 stalk celery, chopped
- 4 teaspoons grated onion
- Dash cayenne pepper
- 2 tablespoons mild vinegar
- 2 tablespoons lemon juice

Soften gelatine in cold water. Mix tomato juice or tomatoes with bay leaves, salt, celery, onion, and cayenne pepper. Simmer 10 minutes. Strain. Dissolve gelatine in hot tomato mixture. Add vinegar and lemon juice and turn into large ring mold that has been rinsed in cold water. Chill. When firm, unmold on lettuce and garnish with mayonnaise or cooked dressing.

_N.B._ You can make this recipe with tomato puree. In which case, dilute 1 cup puree with 1 cup water.

**VARIATIONS**

**TOMATO RING:** pour tomato jelly into large ring mold that has been rinsed in cold water. Chill until firm. Unmold on lettuce leaves. Fill center with mixed vegetables (fresh or cooked) tossed in savory French dressing. Serve with vegetable garnish and mayonnaise. (See picture on other side.)

**WHITE CAP TOMATO JELLY:** pour tomato jelly in individual molds that have been rinsed in cold water. Chill until firm. Serve topped with “white caps” of cottage cheese: mix 1 cup cottage cheese with 2 tablespoons minced celery, 2 tablespoons chopped stuffed olives, 1 tablespoon chopped chives, ½ teaspoon salt.

**TOMATO PERFECTION SALAD:** when tomato jelly begins to thicken add 1 cup shredded raw cabbage, ½ cup chopped celery, ¼ cup finely chopped green pepper. Pour in mold that has been rinsed in cold water. Chill until firm. Serve on greens with mayonnaise.

_FREE_—Mrs. Knox’s beautifully illustrated Recipe Book containing dozens of excellent recipes for salads, main dishes, puddings, pies, frozen desserts. Write to Jane Knox, Box 600, Johnstown, New York, for your copy.

**KNOX GELATINE**