WITH Royal Gelatin Aspic, you can quickly and easily make a host of wonderful dishes that have hitherto required long and fussy preparation.

Jellied soups; eggs, chicken or meats in aspic; cool moulded fish or vegetable salads . . . all these delicious foods are as easy to prepare as a simple gelatin dessert.

Simply dissolve Royal Gelatin Aspic according to directions on the package, chill—and you have a tempting jellied bouillon. Chopped, or cut in cubes, it makes a sparkling garnish to “dress up” a platter of cold sliced meats.

Royal Gelatin Aspic is so economical, too, for it offers innumerable ways to serve attractively the small amounts of left-over vegetables, meat, chicken and fish that otherwise might go to waste.

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JELLIED SHRIMPS AND OLIVES

1 package Royal Gelatin Aspic
1 cup boiling water
1 cup cold water
2 tablespoons lemon juice
few grains cayenne
1/2 cup stuffed olives, sliced
2 cups cooked shrimps, cut in pieces

Dissolve Royal Gelatin Aspic in boiling water. Add cold water, lemon juice and cayenne. Chill until it thickens, but is not set; then arrange alternate layers of Aspic, olives and shrimps in mould. Chill until firm. Garnish with watercress and stuffed eggs. Serves 8.

JELLIED TUNA FISH AND VEGETABLES

1 package Royal Gelatin Aspic
1 tablespoon lemon juice
1 cup boiling water
2 tablespoons chopped pickle
1 cup cold water
1/2 cup peas
1 cup tuna fish, shredded
1 teaspoon onion juice

Dissolve Royal Gelatin Aspic in boiling water; add cold water. Chill. Mix tuna fish, lemon juice and pickles and let stand. When gelatin mixture begins to thicken, stir in tuna fish, peas and onion juice. Mould in loaf pan pan and chill until firm. Serves 8.
SALMON SALAD LOAF

1 package Royal Gelatin Aspic  
1 cup boiling water  
1/2 teaspoon salt  
1/4 teaspoon paprika  
1 tablespoon lemon juice  
1 cup salmon, flaked  
1/2 cup celery, finely chopped  
1 small green pepper, minced


EGG AND PICKLE SALAD

1 package Royal Gelatin Aspic  
1 cup boiling water  
3/4 cup cold water  
1/2 teaspoon salt  
1/2 cup mayonnaise  
4 hard cooked eggs  
1/4 cup chopped pickles

Dissolve Royal Gelatin Aspic in boiling water; add cold water. Chill until it begins to thicken, then add mayonnaise. Halve eggs, lengthwise, then cut in thick slices and add to gelatin mixture; add pickles. Pour in mould; chill until firm. If desired, 4 tablespoons ketchup or chili sauce may be added with the cold water. Serves 6.
TOMATO ASPIC RING
WITH CABBAGE SALAD

Prepare Tomato Aspic according to directions on package. Pour into ring mould and chill until firm. Unmould and fill center with cabbage or mixed vegetable salad. Garnish with lettuce and mayonnaise. Serves 6.

RAW VEGETABLE SALAD

1 package Royal Gelatin Aspic  1 teaspoon onion juice
1 cup boiling water  1/2 cup chopped cabbage
1 cup cold water  1/2 cup chopped celery
1/4 teaspoon salt  1 carrot, grated

Dissolve Royal Gelatin Aspic in boiling water. Add salt and cold water. Add onion juice. Chill until mixture begins to thicken, then add vegetables. Pour into mould and chill until firm. Garnish and serve as salad. Serves 6.

LAMB AND MINT LOAF

1 package Royal Gelatin Aspic  1 1/2 tablespoons chopped fresh mint
1 cup boiling water  1/4 teaspoon salt
1 cup cold water  1 1/3 cups cold lamb, cut fine
2 tablespoons vinegar

DEVILLEEGS IN ASPIC

1 package Royal Gelatin Aspic
1 cup boiling water
1 cup cold water
3 hard cooked eggs
mayonnaise
seasonings

Dissolve Royal Gelatin Aspic in boiling water; add cold water. Chill until thick but not set. Halve eggs crosswise; remove yolks, mash and season with salt, pepper, mayonnaise, mustard or other seasonings desired. Fill cavities in eggs and place cut side down in shallow pan or individual moulds. Pour on thickened gelatin to cover. Chill until firm. Serve as salad or with cold sliced meat. Serves 6.

HAM OR CHICKEN MOUSSE

1 package Royal Gelatin Aspic
1 cup boiling water
¾ cup cold water
¼ teaspoon salt
½ cup mayonnaise
2 teaspoons prepared mustard
1½ cups finely chopped ham
½ cup cream, whipped

Dissolve Royal Gelatin Aspic in boiling water; add cold water and salt. Chill until it begins to thicken, then gradually beat in mayonnaise and mustard. Fold in ham and whipped cream. Mould and chill until firm. Serves 10.

For Chicken Mousse, use chicken in place of ham. Omit mustard and substitute ½ teaspoon paprika.

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