

MOLDED ASPIC SALAD

Can be served on lettuce greens. Aspics are made of gelatin, most often served in the shape of a fancy mold. They date back to the Middle Ages, with a detailed recipe of aspic being written in 1375. Aspics were first made in the United States in the 19th century. Shared by Doris Knief.



PREP: 30 minutes

COOK: Chill for several hours

SERVINGS: 6-8

INGREDIENTS:

1 Tbsp. unflavored gelatin dissolved in 2 Tbsp. boiling water

1 can tomato soup

2 C. heated tomato juice

1 pkg. lemon jello

2 C. of solid ingredients such as: chopped celery, chopped green pepper, chopped cucumber, canned baby shrimp, chopped black olives, chopped hard boiled egg yolk.

DIRECTIONS:

Combine the unflavored gelatin, can of tomato soup and 2C. of heated tomato juice.

Mix and add 1 pkg. lemon jello to above ingredients.

Chill, and add the following:

2 C. of solid ingredients such as: chopped celery, chopped green pepper, chopped cucumber, canned baby shrimp, chopped black olives, chopped hard boiled egg yolk.

Choose your own ingredients from above list.

Mix in bowl and pour into square 8x10 inch pan or salad mold.

Cover with plastic wrap and chill.