



In color and flavor, the tomato aspic layer complements the creamy turkey layer in this hearty main-dish salad.

HIGHLIGHTING LEMON AND LIME IN **Layered** **Gelatin Molds**

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NOTES ON GELATIN MOLDS

1. Lightly oil mold with salad or cooking oil (not olive oil); invert to drain. Or, if desired, rinse mold with cold water.
2. Dissolve flavored gelatin by pouring the boiling water over gelatin in a bowl and stirring until completely dissolved.
3. Chill a clear gelatin mixture until slightly thicker than consistency of thick, unbeaten egg

- white. Chill an opaque gelatin mixture until it begins to gel (becomes slightly thicker). If chilled over ice and water, stir frequently; if chilled in refrigerator, stir occasionally.
4. Chill gelatin layer in mold until just set, but not firm, before adding another layer.
5. Unmold gelatin by first running the tip of a knife around

the edge to loosen it and admit air, then inverting the mold on a chilled serving plate. Garnish with lettuce, curly endive, crinkly leaf spinach, water cress, or mint leaves sprinkled with confectioners' sugar. Center of ring mold may be filled with pimiento-stuffed or ripe olives, water cress, or a bowl of commercial or homemade salad dressing.

Molded Turkey-Tomato Aspic Salad

- $\frac{3}{4}$ cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- $1\frac{1}{2}$ cups turkey broth or quick chicken broth
- $1\frac{1}{2}$ cups mayonnaise
- 1 6-oz. can ($\frac{1}{2}$ cup) evaporated milk
- $1\frac{1}{2}$ teaspoons Accent
- $\frac{1}{4}$ teaspoon salt
- $2\frac{1}{2}$ cups cubed cooked turkey
- 1 cup finely chopped celery
- $\frac{1}{2}$ cup chopped parsley
- $\frac{1}{2}$ cup chopped salted almonds
- $\frac{1}{4}$ cup capers
- 1 3-oz. pkg. lemon-flavored gelatin
- $\frac{3}{4}$ cup boiling water
- 1 8-oz. can tomato sauce
- $\frac{1}{4}$ teaspoon garlic salt
- 12 slices pimiento-stuffed olives

1. Soften unflavored gelatin in cold water; set over low heat and stir until gelatin is completely dissolved. Stir in turkey broth. Chill (see note 3).
2. Blend the mayonnaise, evaporated milk, Accent, and salt together in a large bowl.
3. Add thickened gelatin in small amounts, blending well after each addition. Stir in the next five ingredients. Set in refrigerator.
4. Dissolve lemon-flavored gelatin in boiling water. Stir in the tomato sauce and garlic salt.
5. Pour a small amount of tomato gelatin into an oiled 2-qt. fancy mold. Chill until slightly thickened; chill remainder (see note 3).
6. Press olive slices into gelatin in bottom of mold. Spoon remaining tomato gelatin into mold over olive layer. Chill (see note 4).
7. Spoon turkey mixture into mold over first layer. Chill until firm, about 4 hrs.
8. Unmold and garnish.

*About 10 servings
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