



Sunset Salad

- 1 package (3 oz.) Orange flavor JELL-O® Brand Gelatin
- $\frac{1}{2}$ 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

$\frac{3}{4}$ cup thin cooked ham strips

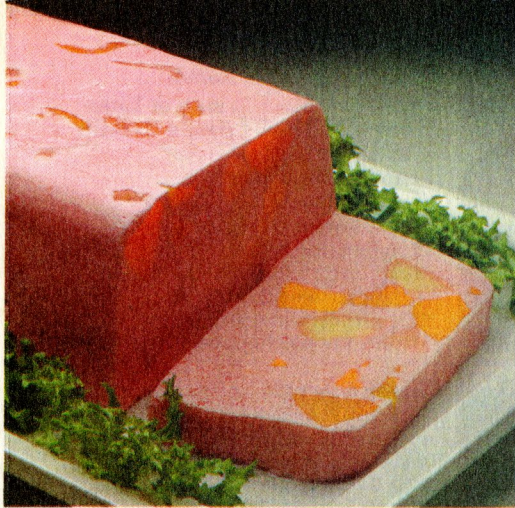
$\frac{3}{4}$ cup thin Swiss or process

American cheese strips

$\frac{1}{4}$ cup sliced scallions or red onion

$\frac{1}{2}$ 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 thick-
ened. 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 (8¾ oz.) fruit cocktail
1 package (3 oz.) Apricot flavor
JELL-O® Brand Gelatin
1 cup boiling water
1 package (3 oz.) cream cheese
⅓ 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
- $\frac{3}{4}$ teaspoon salt
- 1 cup boiling water
- $\frac{3}{4}$ cup cold water
- 2 tablespoons vinegar
- 2 teaspoons grated onion
- $\frac{1}{2}$ cup finely chopped cabbage
- $\frac{1}{2}$ cup grated carrot
- $\frac{1}{4}$ cup finely chopped celery
- 3 tablespoons chopped green pepper

Dissolve gelatin and salt in boiling water. Add cold water, vinegar and grated onion. Chill until thickened. Fold in vegetables. Pour into 3- or 4-cup mold. Chill until firm, about 3 hours. Unmold. Garnish, if desired. Makes 5 servings.