

1980s

Molded Waldorf Salad



Ingredients

2 cups boiling water
2 packages (3-ounces each)
raspberry-flavoured gelatin
1½ cups ginger ale
¼ cup walnuts
1 large apple, cut in pieces
1 stalk celery, cut in pieces

Directions

Add boiling water to gelatin and stir until gelatin is dissolved. Add ginger ale and chill until slightly congealed. Put walnuts into blender container. Cover and process 2 cycles of **CHOP**. Empty container and put apples and celery into blender container. Cover with cold water and process 2 cycles at **MIX**. Pour into colander and drain. Fold nuts, celery and apples into slightly congealed gelatin mixture. Pour into a lightly oiled 6½-cup mold. Chill until firm. Unmold and garnish with lettuce leaves and fresh fruit

Yield: 8 servings