

Garden Salad Ring

1 package Lemon Jello-O

1 cup hot water

1 cup cold water

$\frac{3}{4}$ cup shredded cabbage

1 tablespoon minced chives

2 tablespoons vinegar

$\frac{3}{4}$ teaspoon salt

1 hard – cooked eggs, sliced

2 tablespoons thinly sliced radishes

Dissolve Jello-O in HOT water, Add cold water; chill until slightly thickened, Meanwhile, marinade cabbage and chives in vinegar and salt $\frac{1}{2}$ hour. Place $\frac{1}{4}$ cup of Jell-O in ring mold. In this arrange egg slices – chill until firm. Fold marinated vegetables and radishes in Jell-O; turn onto firm layer; chill until firm. Unmold. Makes 4 servings.

Why, even the hardest-to-please eaters in your family will cheer when you bring this Jell-O salad to the table!

And its shimmering good looks and whole-family appeal aren't its only advantages. You can make a Jell-O salad hours – even a full day – ahead of time , and serve it in all its glory when you get good and ready to!

Why not serve a Jell-O Salad tonight? Its one dish everyone will want!

Recipe from: <http://myretrorecipes.com>