

## ASPIC-GLAZED LAMB LOAF

1 pound cooked lamb,  
cut into ¼-inch pieces  
½ cup tomato purée  
¼ cup very finely chopped  
celery  
½ teaspoon curry powder  
½ teaspoon salt  
¼ teaspoon garlic powder  
1 envelope unflavored  
gelatin

1½ cups chicken bouillon  
4 radishes, sliced  
1 medium green pepper,  
cut in strips  
1 jar (4 ounces) pimentos,  
cut in strips  
Parsley

**ADVANCE PREPARATION:** Place lamb in blender container, and process at high speed or put through grinder twice. Combine tomato purée, celery, curry powder, salt, and garlic powder. Add to lamb; mix well. Shape mixture into loaf in baking pan. Bake at 300°F. (slow oven) for 30 minutes. Cool. Soften gelatin in chicken bouillon in saucepan. Stir over low heat until gelatin is dissolved. Chill in refrigerator until syrupy. Spoon a thin layer of gelatin over cooled lamb loaf. Chill in refrigerator until gelatin sets. Add a second layer of gelatin. Chill again. Repeat until loaf is thickly coated with aspic. Arrange sliced radishes, green pepper strips, and pimento strips in attractive design on top of loaf. Spoon remaining gelatin over vegetables. Chill until gelatin is firm.

**FINAL PREPARATION:** Serve garnished with parsley. Divide evenly. Makes 4 luncheon servings.