

BEAN AND MUSHROOM SALAD

- 2 envelopes unflavored gelatin
- 2½ cups cold water, divided
- 1 tablespoon dehydrated onion flakes
- ½ cup tarragon vinegar
- Artificial sweetener to equal ½ cup sugar
- 1 teaspoon salt
- 2 cups whole green beans, drained
- ½ cup chopped pimento
- ½ cup sliced mushrooms, drained
- Watercress

Sprinkle gelatin over ½ cup cold water in saucepan. Stir in dehydrated onion flakes. Stir over low heat until gelatin dissolves. Stir in remaining water, vinegar, sweetener, and salt. Chill until syrupy. Fold in beans, pimento, and mushrooms. Turn into a 5-cup mold. Chill until firm. Unmold. Garnish with watercress. Divide evenly. Makes 4 servings.