

MOLDED ASPARAGUS SALAD

- 1 envelope unflavored gelatin
- 1½ cups tomato juice, divided
- 3 tablespoons cider vinegar
- Artificial sweetener to equal 4 teaspoons sugar
- 1 teaspoon salt
- ⅛ teaspoon hot sauce
- 2 cups cut-up, cooked asparagus
- 2 tablespoons minced celery
- ¼ cup diced pimento
- Lettuce leaves

In a small saucepan, sprinkle gelatin over ½ cup tomato juice to soften. Stir over low heat until gelatin dissolves. Stir in remaining tomato juice, vinegar, sweetener, salt, and hot sauce. Chill until syrupy. Fold in asparagus, celery, and pimento. Spoon into a 1-quart mold. Chill until firm. To serve: Unmold on lettuce leaves. Divide evenly. Makes 4 servings.