

ROSY PERFECTION SALAD

- 1 envelope unflavored gelatin
- 1¼ cups cold water, divided
- Artificial sweetener to equal ¼ cup sugar
- ½ teaspoon salt
- ¼ cup vinegar
- 1 tablespoon lemon juice
- 2 cups finely shredded red cabbage, divided
- 1 cup chopped celery
- 1 tablespoon chopped pimento
- Parsley, to garnish

In a small saucepan, sprinkle gelatin over ½ cup cold water, to soften. Add artificial sweetener and salt. Stir over low heat until gelatin is dissolved. Remove from heat. Add remaining water, vinegar, and lemon juice. Chill until syrupy. Fold in 1 cup of the cabbage, celery, and pimento. Spoon into a 1-quart mold. Chill until firm. Unmold, garnish with parsley and remaining 1 cup of cabbage. Divide evenly. Makes 4 servings.