

Knox Deep Sea Mold

Recipe Bio

Deep Sea Mold is a striking example of the elaborate gelatin salads that once graced American tables. This Knox Gelatine recipe combines tuna, shrimp, vegetables, and creamy dressing in a generously sized ring mold. Surrounded by leafy greens and cherry tomatoes, the finished dish was meant to be as much a centerpiece as a salad. With twelve servings, it was made for a crowd and certainly wasn't shy about making an impression.



DEEP SEA MOLD

4 envelopes Knox Unflavored Gelatine

2 cups cold water

2 cups sour cream

2 cups salad dressing

2 teaspoons dried dill weed

1½ teaspoons salt

⅓ cup lemon juice

2 teaspoons Worcestershire sauce

1 teaspoon minced onion

¼ teaspoon Tabasco

4 cans (6½ or 7 ounces each) tuna, drained and flaked

2½ cups finely chopped cooked shrimp

1½ cups chopped celery

½ cup chopped green pepper

¼ cup diced pimiento

Sprinkle gelatine over water in saucepan. Place over low heat; stir constantly until gelatine dissolves, 3 to 5 minutes. Remove from heat; cool. Combine sour cream and salad dressing; stir in dill, salt, lemon juice, Worcestershire sauce, onion and Tabasco. Blend in cooled gelatine mixture. Stir in remaining ingredients. Turn into 12-cup mold. Chill until firm. YIELD: 12 servings.

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