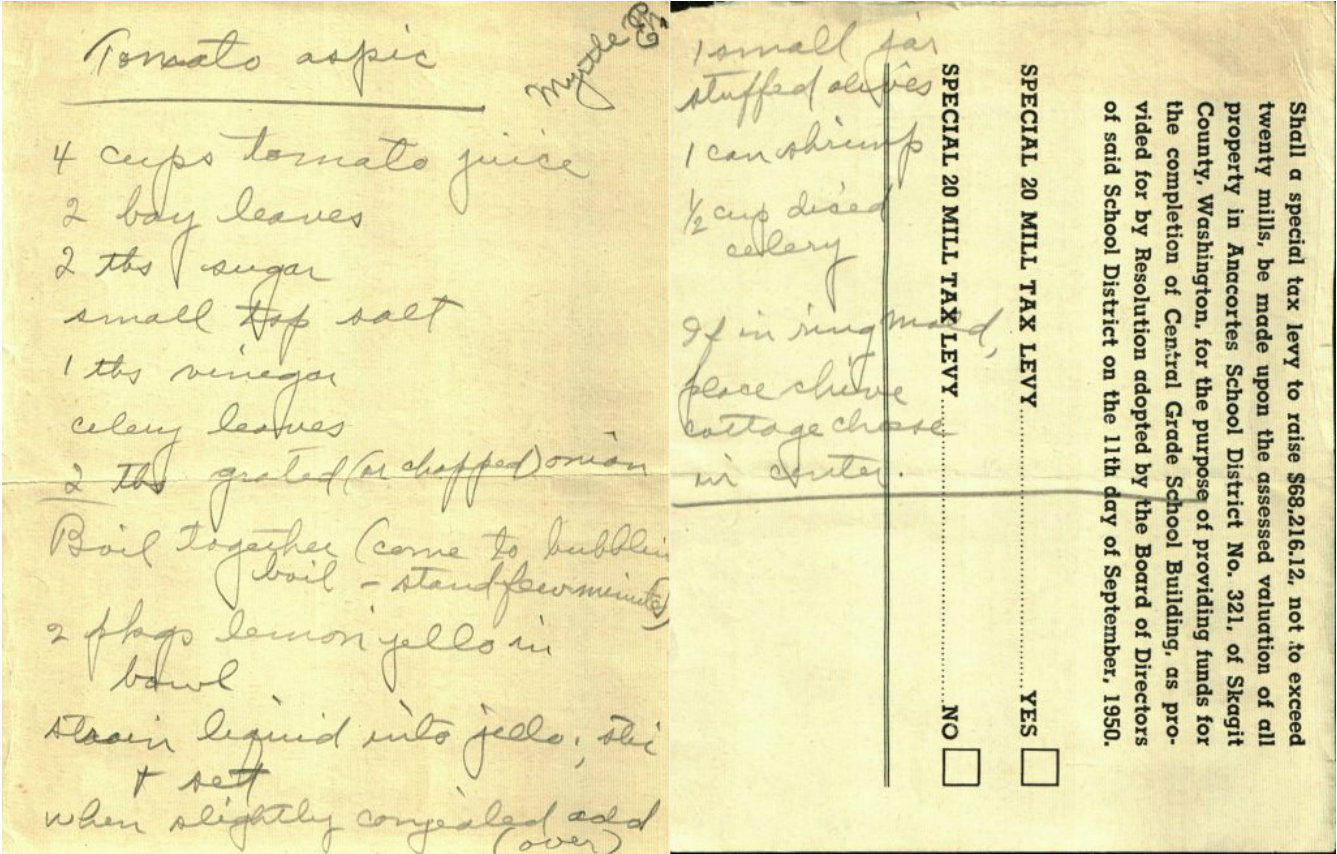


Myrtle's Tomato Aspic

Myrtle's Tomato Aspic is a full-on molded salad from another era, combining tomato juice, lemon Jell-O, stuffed olives, shrimp, and celery. The handwritten recipe even suggests filling a ring mold with chive cottage cheese—a wonderfully specific finishing touch that leaves no doubt this one was meant to make an entrance at the table.



- 4 cups tomato juice
- 2 bay leaves
- 2 tbs sugar
- small tsp salt
- 1 tbs vinegar
- celery leaves
- 2 tbs grated (or chopped) onion
- Boil together (come to bubbling boil – stand a few minutes)
- 2 pkg lemon jello – in bowl
- Strain liquid into jello, stir, and set.
- When slightly congealed, add
 - 1 small jar stuffed olives
 - 1 can shrimp
 - 1/2 cup diced celery
- If in ring mold, place chive cottage cheese in center.