



## Classic Red Jell-O Cardinal Salad

Source: Vintage Promotional Recipe, c. 1950s

Yield: Serves 8

### Recipe Description

Vivid and zesty, this Cardinal Salad gets its jewel-toned hue from beet juice and its bold bite from horseradish and vinegar. A chilled molded salad perfect for dramatic presentation on crisp lettuce. Part of the Retro Recipes Revived collection.

### Ingredients

- 1 package Lemon Jell-O
- 1 cup boiling water
- 3/4 cup beet juice
- 3 tablespoons vinegar
- 1/2 teaspoon salt
- 2 teaspoons onion juice or grated onion
- 1 tablespoon horseradish
- 3/4 cup celery, diced
- 1 cup cooked beets, diced

### Directions

1. Dissolve Jell-O in boiling water.
2. Add beet juice, vinegar, salt, onion juice, and horseradish.
3. Chill until slightly thickened.
4. Fold in celery and beets.
5. Turn into mold. Chill until firm.
6. Unmold on crisp lettuce.
7. Garnish with Hellmann's Mayonnaise.



Inveniam viam aut faciam.

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