



## Kraft Golden Salad

Source: Kraft Kitchens, circa 1950s

Yield: Serves 6–8

### Recipe Description

This delightfully tangy molded salad from Kraft's golden era blends lemon gelatin, crushed pineapple, mayonnaise, and whipped cream for a creamy-sweet retro side dish. Ideal for luncheons, garden teas, or any vintage refreshment table. Part of the Retro Recipes Revived collection.

### Ingredients

- 1 package lemon Jell-O
- 1 cup boiling water
- 1 can (8 oz) crushed pineapple (do not drain)
- 1 cup diced celery
- 1/2 cup chopped nuts (optional)
- 1 cup Kraft Mayonnaise or Miracle Whip
- 1/2 pint (1 cup) heavy cream, whipped

### Directions

1. Dissolve the lemon Jell-O in 1 cup boiling water.
2. Add the crushed pineapple (with its juice) to the Jell-O mixture.
3. Chill until slightly thickened.
4. Fold in the diced celery, chopped nuts (if using), and Kraft Mayonnaise.
5. Carefully fold in the whipped cream.
6. Pour into a mold or serving dish.
7. Chill until firm.
8. Unmold and serve.