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GINGER ALE GELATIN SALAD

- 2 Tablespoons Gelatin
- 1/4 Cup Cold Water
- 1/2 Cup Boiling Fruit Juice
- 1/2 Cup Sugar
- 1/8 Teaspoon Salt
- 2 Cups Ginger Ale
- 1 Lemon, Juiced
- 1/2 Pound Skinned and Seeded Grapes
- 1 Orange, Peeled and Sliced
- 1 Grapefruit, Skinned and Sectioned
- 6 Slices Pineapple, Chopped
- 3 Teaspoons Chopped Preserved Ginger

DIRECTIONS

1. Soak gelatin in cold water.
2. Add to juice and dissolve completely.
3. Add sugar, salt, ginger ale and lemon juice.
4. Chill until nearly set.
5. Add fruit, mix well.
6. Press into 9 inch mold.
7. Chill until completely set.