



ALMA'S PINEAPPLE SALAD MOLDS

- 1 Can Pineapple Slices
- 1 Package Lime Gelatin
- 1 Tablespoon Horseradish
- ½ Cup Mayonnaise
- Crisp Salad Greens

DIRECTIONS

1. Drain pineapple.
2. Add water to pineapple syrup until it makes 2 cups.
3. Heat; pour over gelatin.
4. Stir until gelatin is dissolved.
5. Fill 6 individual molds one third full.
6. Refrigerate until firm.
7. Refrigerate remaining gelatin until partially thickened.
8. With an egg beater, beat until fluffy.
9. Add horseradish and mayonnaise.
10. Beat just enough to blend.
11. Spoon mixture over firm gelatin.
12. Refrigerate until all is firm.
13. Place crisp greens on plate, top with pineapple slice.
14. Unmold gelatin on center of pineapple slice.