



## ASPARAGUS AND CELERY ASPIC

- 3 Cups Canned Asparagus Tips, Liquid Reserved
- 1 Tablespoon Unflavored Gelatin
- ½ Cup Chicken Stock
- Salt and Paprika To Taste
- 2 Cups Chopped Celery

### DIRECTIONS

1. Heat asparagus liquid; add 1 tablespoon gelatin and stir to dissolve.
2. Combine remaining liquid with chicken stock to measure 2 cups.
3. Add Dissolved gelatin mixture.
4. Season with salt and paprika.
5. Chill until partially set.
6. Combine chilled gelatin mixture with celery and asparagus tips.
7. Pour into wet mold.
8. Chill until completely firm.