

Cynthia's Tomato Aspic Salad

Ingredients

- 1 large shallot, finely chopped (approximately 2 tablespoons)
- 1 cup beef bouillon
- 2 cups V-8 juice
- Knox unflavored gelatin (1 packet per one cup liquid)

Cooking instructions

1. Saute shallots in 1 Tablespoon butter until soft
2. Add V-8 juice and beef bouillon(note quantity)
3. Season to taste with Worcestershire sauce, hot pepper sauce, onion salt and garlic salt
4. Bring to a boil for 5 minutes, then cool
5. Add 1 packet of unflavored gelatin per cup of liquid (3 cups liquid ➔ 3 packets)
6. Stir thoroughly to dissolve the gelatin
7. Spray aspic molds with Pam non-stick spray
8. Pour aspic into aspic molds and refrigerate

Make simple blue cheese dressing by mixing with mayonnaise. If necessary, add milk to thin the dressing.

Serve aspic over chopped lettuce, with a dollop of blue cheese dressing.

NOTES

- Do not make blue cheese dressing a day ahead - it gets very "soupy" overnight.
- Two cups of V-8 (and 1 cup of beef bouillon) fills 8 aspic molds