

CARROT SALAD



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- 1 teaspoon gelatin
- 1 cup fine carrots
- 1 tin crushed Pineapple
- 1 packet Lemon or Pineapple Jelly
- 2 tablespoons mayonnaise
- 250 ml fresh Cream
- 1/2 half cup caster sugar or 1/3 third cup sugar

Separate Pineapple from juice. juice should yield 1 cup if not , add water to make a cup. Boil Jelly and gelatin and juice cool and beat until thick and creamy. Add sugar little at a time. Mix pineapple and carrots , Fold into juice of carrots and Pineapple. Beat cream , fold into carrots and last the mayo. Pour into mould and put into fridge to set.

It is not the cheapest but a real winner.

Recipe: Yvonne Little