

Lemon Gelatin Salad with Mint Mayonnaise Chantilly

For the Gelatin Salad

6 lemons
1 teaspoon grated lemon rind
2 packages unflavored gelatin
1½ cups sugar
½ teaspoon salt
½ cup cold water
3 cups boiling water
2 cucumbers (preferably kirbys)
2 celery stalks
2 carrots
1 red pepper
2 tablespoons chopped parsley

For the Mayonnaise

1 cup mayonnaise
2 tablespoons minced mint leaves
3 tablespoons sweetened fruit purée or syrup
½ cup whipped cream

For the Gelatin Salad

Peel the cucumbers, cut them in half lengthwise, and scoop out the seeds with a spoon. Salt each half lightly on both sides, and place on paper towels for about 30 minutes. Rinse off the salt. Chop into small dice, and dry thoroughly on paper towels.

Chop the celery, the carrots, and the red pepper into small dice. Mince the parsley. Combine all the vegetables and parsley in a large bowl, and mix gently.

Juice the 6 lemons. You will need 1 cup of juice. Grate the rind of a lemon.

Soak the gelatin in ½ cup of cold water. Bring 3 cups of water to a boil and add the 1½ cups of sugar and the ½ teaspoon of salt, stirring until just dissolved. Stir in the lemon juice and rind. Cool somewhat.

Pour the gelatin mixture into the vegetables, stirring gently. The vegetables will float to the top. Refrigerate for several hours or overnight.

For the Mint Mayonnaise Chantilly

Spoon 1 cup of mayonnaise into a medium-sized bowl.

Mince the mint leaves as finely as possible. Stir into the mayonnaise. Beat the 3 tablespoons of fruit purée or syrup into the mixture, and chill for several hours.

Just before serving time, beat the heavy cream until it forms stiff peaks. Stir ⅓ of the cream into the mayonnaise mixture, then gently fold in the remaining cream.

Serve the gelatin salad on a bed of lettuce. Place a scoop of the mayonnaise chantilly on top and decorate the mint leaves.