TOMATO ASPIC

INGREDIENTS

2 pkgs lemon gelatin
1 cup boiling water
1 qt tomato juice
3 bay leaves
1 chopped onion
1 tbsp wine vinegar
1 tbsp sugar

METHOD

1. Mix gelatin with boiling water.
2. Simmer remaining ingredients for 20 minutes.
3. Strain and add to gelatin mixture.
4. Pour into buttered molds or Pyrex dish.
5. Chill until set.

Servings are not specified in the original family recipe.

AT THE TABLE A Dry Rosé

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