

Ham Mousse (in a Blender)

Ingredients

- 1 tbsp gelatine
- ¼ cup cold water
- 2 slices onion
- ½ green pepper
- 1 cup boiling chicken broth
- 2 cups ham chopped
- 1 tbsp prepared mustard
- ½ cup cream

Instructions

1. Blend first four ingredients for five seconds.
2. Add broth and blend for thirty seconds.
3. Add other ingredients and blend until smooth.
4. Chill.