

MOLDED FISH MOUSSE

Ingredients

- 1 envelope Knox unflavored gelatin
- 2 cups milk
- 2 egg yolks
- 1 tsp salt
- 1 $\frac{1}{4}$ tsp paprika
- 1 $\frac{1}{2}$ cup tuna or salmon
- 1 tsp mustard
- 2 tbs lemon juice or vinegar

Instructions

1. Soften 1 envelope Knox Unflavored Gelatin in $\frac{1}{2}$ cup cold milk; stir well.
2. Dissolve thoroughly in $1\frac{1}{2}$ cup: very hot milk.
3. Slowly stir into 2 slightly beaten egg yolks, 1 teaspoon salt, and $\frac{1}{4}$ teaspoon paprika which have been combined in top of double boiler.
4. Cook over hot, not boiling, water until mixture thickens slightly and coats spoon, stirring constantly.
5. Chill until unbeaten egg white consistency.
6. Mix in $1\frac{1}{2}$ cups [7 oz. can] drained, flaked tuna [or salmon], 1 teaspoon prepared mustard, and 2 tablespoons lemon juice or vinegar.
7. Turn into large or individual molds and chill until firm.
8. Un-mold and garnish, as desired.
9. Makes 4 to 6 main course salad servings.

Notes

Variations—To decorate a fish mold prepare one recipe of basic unflavored gelatin with fresh lemon juice following Knox package directions. Pour enough into 4-cup mold to cover bottom; chill until firm. Arrange slices of sluffed olives for eyes; half slices of lemon dipped in paprika down back and fins of thin green pepper strips following mold design. Add gelatin to hold decoration in place and when firm, add remaining gelatin; congeal. Turn in the fish recipe above and refrigerate until firm. Un-mold. This makes 8 to 10 servings.