

Golden Salad

No one remembers where Alice Booth Dale got this recipe, but the guess is some magazine in the 1950's when Jello was extremely popular.

Ingredients:

- grated carrots
- chopped celery
- Canned crushed pineapple (canned pineapple chunks or rings can be used, especially in decoration)
- chopped pecans (leave a few whole for decorating the top if you like)
- Lemon jello
- Maraschino cherries (optional as decoration)

Note: using fresh pineapple will result in the jello not jelling due to the protease bromelain in fresh pineapple breaking down the collagen molecules that form in the gelatin with cooling. So fresh pineapple equals golden salad soup - which is still delicious - but not the same.

Layer the ingredients (except jello) in the serving bowl. Exact proportions of each ingredient can be varied to taste. Generally, carrots and pineapple are the main ingredients, with a sprinkling of nuts and celery in the layers.

Prepare the jello according to package instructions and pour over layered ingredients until they are just covered. Add any decorative foods to the top. Refrigerate until firm.

My mom used to make this in a glass bowl. As a kid, I thought that it was stunning.