

Corned Beef Salad

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Servings: 10

1 package (3 ounce) lemon Jello
1 cube beef bouillon
1 1/4 cups boiling water
2 tablespoons vinegar (or 1 tablespoon horseradish or mustard)
1 can (12 ounce) corned beef, shredded or cubed and chilled
1 1/2 cups chopped celery
2 tablespoons dried minced onion (or 1 medium onion minced)
1 small green pepper, chopped
3 hard-boiled eggs, chopped
1 cup salad dressing (Miracle Whip)

Preparation Time: 20 minutes

Dissolve the Jello and bouillon in boiling water. Add the vinegar or horseradish. Place in a 9x12-inch dish until it begins to jell.

When the Jello begins to jell, add the corned beef, celery, onion, pepper, eggs and salad dressing. Mix well.

Refrigerate overnight.

Serve on a bed of lettuce.

Per Serving (excluding unknown items): 30 Calories; 2g Fat (47.6% calories from fat); 2g Protein; 2g Carbohydrate; 1g Dietary Fiber; 64mg Cholesterol; 174mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat.