

### **Bessie's Holiday Salad** by Bessie Kangas Wilson

*This holiday salad was always served at Christmas dinners at Grandma Bessie's house. I have never been able to find this exact recipe in a cookbook but this is how she made it. It is somewhat similar to those salads called Seafoam salads. I've included some of those recipes, too.*

1 pkg. lime Jello  
1 cup miniature marshmallows  
1 small can crushed pineapple, drained  
1/2 cup diced celery  
1/2 cup mayonnaise  
1/2 cup whipped cream (or Lite CoolWhip)

Dissolve the lime Jello in 1 1/2 cups boiling water. Add the mini marshmallows and dissolve. Cool until set. Beat Jello-marshmallow mixture with electric or hand beater. Add the drained crushed pineapple and celery; mix well. Add mayonnaise and gently fold in whipped cream. Pour into Jello mold or ring. Chill at least 2 hours. Serves 6-8.

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*Here is one called Lime Velvet Salad, similar but uses cream cheese and nuts...*

### **Lime Velvet Salad**

1 pkg lime Jello  
1 cup boiling water  
3 oz pkg cream cheese  
2/3 cup crushed pineapple, with juice  
1/2 cup celery, chopped fine  
1/4 cup chopped nuts  
1/2 cup heavy cream, whipped  
Cherries (optional garnish)

Dissolve gelatin in boiling water. Add chunks of cream cheese. Using mixer, beat at medium speed until well blended. Chill until slightly congealed. Add pineapple, celery and nuts. Fold in whipped cream. Pour in 3 cup mold and let set. Turn out on lettuce leaf and garnish with cherries if desired.

*And a couple more variations....*

### **Lime Jello Mold**

4 c. hot water  
2 small pkgs. lime Jello  
24 marshmallows  
1 lg. can crushed pineapple  
1/2 pt. whipping cream  
1 c. chopped nuts

Dissolve Jello in water. Add marshmallows and melt in saucepan over low heat on stove. Let cool until thick. Add pineapple, drained. Whip cream and fold in above mixture. Add nuts and let cool.

### **The Definitive Classic Molded Lime Jell-o Salad**

Many of you will use a non-dairy whipped topping in place of the whipped cream, omit the marshmallows because you don't like them, or change the walnuts to pecans because you're from the South. But the one thing you cannot do — even if you live in Hawaii — is use fresh pineapple in a gelatin-based salad. Enzymes in fresh pineapple keep the gelatin from setting.

1-1/2 cups boiling water  
1 pkg. (8-serving size) lime gelatin  
1 can (8 oz.) crushed pineapple in juice, undrained  
1 cup cottage cheese  
1 pkg. (8 oz.) cream cheese, softened  
1 cup whipping cream  
1/2 cup chopped walnuts  
1 cup miniature marshmallows

Stir boiling water into gelatin in a large bowl for at least 2 minutes until completely dissolved. Stir in the pineapple and juice. Refrigerate 1-1/4 hours or until it reaches the consistency of unbeaten egg whites.

Whip the cream. Stir the cottage cheese into cream cheese in separate bowl until well blended. Gently fold in the whipped cream until smooth. Beat into slightly thickened gelatin with a wire whisk until well blended. Stir in walnuts and marshmallows. Pour into a 6-cup mold sprayed with nonstick cooking spray.

Refrigerate 4 hours or until firm. Unmold. Surround with lettuce leaves, if desired. Store leftover salad in refrigerator.