



# Historical Society of Pennsylvania

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“Snappy Cucumber-Lime Mold,” *Open Wide*, Wicomico Medical Society Auxiliary, 1960. TX 715 .054.

## Snappy Cucumber-Lime Mold

- 1 3-ounce package lime Jell-o
- $\frac{3}{4}$  cup hot water
- 6 ounces cream cheese
- 2 tablespoons lemon juice
- 1 cup mayonnaise
- 1 teaspoon horseradish\*
- $\frac{1}{4}$  teaspoon salt
- $\frac{3}{4}$  cup grated unpared cucumber drained well
- $\frac{1}{4}$  cup finely sliced green onions
- $\frac{1}{2}$  cup finely chopped green pepper

Dissolve Jell-o in hot water. Add softened cheese, mayonnaise, horseradish, salt. Beat until smooth. Add lemon juice. Chill until partially set, and fold in vegetables. Chill till [sic] firm. Serves 4-6. Note: May be doubled. Chill in a 6 cup ring mold. Unmold and fill center with shrimp or chicken salad for a luncheon dish.

\*Recommended: Increased the horseradish to 1 Tablespoon.