



The 1905 Perfection Salad

The amounts vary, but the ingredients have remained the same in this old classic. It originally called for lemon juice, vinegar, and unflavored gelatin, although some more modern versions call for lemon Jell-O. And the red pepper was canned pimento, but as I had a fresh red pepper, that's what I used. I loved how it tinted the mold the most beautiful peach color.

Makes 6 servings

Chill: 4 hours or overnight

- 2 envelopes unflavored gelatin
 - 1 cup cold water
 - 1 1/2 cups boiling water
 - 1/2 cup sugar
 - 1/2 cup cider vinegar
 - 1 tablespoon fresh lemon juice
 - 1 teaspoon salt
 - 1 1/2 cups finely shredded cabbage
 - 1 1/2 cups finely chopped celery
 - 1/4 cup minced red bell pepper
 - Vegetable oil spray or mayonnaise, for greasing the mold
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1. Sprinkle the gelatin over the cold water in a large heatproof bowl. Let stand 1 minute. Whisk in the boiling water until the gelatin dissolves.
 2. Stir in the sugar, vinegar, lemon juice, and salt. Place the bowl in the fridge to chill until it is the consistency of unbeaten egg whites, about 45 minutes.
 3. Fold in the cabbage, celery, and red pepper. Grease a 6-cup mold or casserole dish with the oil or mayo. Pour the gelatin mixture into the mold, and chill at least 4 hours, or until firm.
 4. When ready to serve, fill the sink with an inch of hot water. Run a knife around the pan's edges, dip the mold into the water for a few seconds, then invert onto a serving plate.