



Glorified Tomato Aspic

Enjoying tomato aspic just might mean you are finally of a certain age. And yet, it's just molded gazpacho if you think about it, and the sky's the limit as to what you can toss inside. I went with avocado, artichokes, fresh dill, and minced celery and onion because they were all in my fridge. This salad would be fabulous with some crabmeat or chopped boiled shrimp. Think of it as a molded Bloody Mary without the vodka. Get creative!

Makes 4 to 6 servings

Chill: 1 1/2 hours for first chill, and 4 hours or overnight for second

- 1 envelope unflavored gelatin
 - 1/4 cup cold water
 - 2 cups V-8, tomato juice, or Bloody Mary mix
 - 1 tablespoon lemon juice
 - Vegetable oil spray or mayonnaise, for greasing the mold
 - 1 cup chopped canned artichoke hearts
 - 1/2 cup chopped avocado
 - 1/4 cup minced celery
 - 2 tablespoons minced onion
 - 1 tablespoon chopped fresh dill
 - 1 tablespoon chopped fresh parsley
 - Black pepper, to taste
 - Dash of hot sauce, if desired
1. Place the gelatin and water in a large heatproof bowl and whisk until the gelatin is dissolved.
 2. Place the V-8 or tomato juice in a saucepan. Bring to a boil over high heat. Whisk into the gelatin mixture along with the lemon juice. Place the bowl in the refrigerator and chill until it has thickened slightly, about 1 1/2 hours.
 3. Meanwhile, grease a 4- to 5-cup mold or casserole dish with the oil or mayo.
 4. When the gelatin mixture has the consistency of unbeaten egg whites, fold in the artichokes, avocado, celery, onion, dill, and parsley. Season with black pepper and hot

sauce, if desired. Pour the mixture into the mold, and place it in the fridge to set, at least 4 hours, and preferably overnight.

5. 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. Garnish with fresh dill.