

# "Beet Salad"

*By Sigrid Wolhowe, from "The Joy of Sharing: Oak Valley A.L.C.W. Centennial Cookbook," published in 1985 by the Oak Valley American Lutheran Church Women in Velva, North Dakota.*



## Ingredients

- 1 ½ c. mixed water and beet juice
- 1 No. 2 can shoestring beets, drained
- 1 pkg. lemon gelatin
- 1 ½ T. onion, grated
- ¼ c. stuffed olives, sliced
- 2 T. horseradish
- 1 ¼ c. celery, chopped
- 1 ½ T. vinegar
- 1 tsp. salt
- ½ c. nuts, optional

## Directions

Heat water and beet juice to boiling. Add gelatin. Stir till clear.

Add vinegar and salt. Chill till partially set.

Stir in remaining ingredients. Pour into mold. Chill until firm. Makes 6 to 8 servings.



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