

Kelly39s Ham Jello Salad

Jacob · 30/09/2024



Prep Time

4 hrs 50 mins

Difficult

Medium

Servings

8

Description

This savory Jello salad is made with cabbage chopped ham mayonnaise and spicy brown mustard

Ingredients

- - 1 (3 ounce) package lemon-flavored gelatin mix (such as Jell-O®) - 1 cup boiling water - 1 (8 ounce) can crushed pineapple in juice
- drained and juice reserved - 1 ½ tablespoons white wine vinegar - ½ cup cold water
- or as needed - ½ cup mayonnaise - 2 teaspoons spicy brown mustard
- or to taste - 1 cup finely chopped cabbage - ½ cup chopped celery - 1 cup chopped cooked ham

Instructions

1. Dissolve lemon gelatin in boiling water in a large bowl. Pour reserved pineapple juice and white wine vinegar into a measuring cup; add enough cold water to measure 1 cup. Stir water-juice mixture into gelatin mixture; refrigerate until cold and beginning to set
2. about 30 minutes. Stir mayonnaise and spicy brown mustard together in a bowl; whisk mayonnaise mixture into cooled lemon gelatin mixture until smooth. Gently fold cabbage
3. ham
4. celery
5. and reserved pineapple into gelatin. Transfer mixture into a ring-shaped gelatin mold. Chill in the refrigerator until firmly set
6. about 4 hours. To serve
7. dip the gelatin mold into hot water to loosen the sides; place a plate on top of the mold
8. invert
9. and gently lift the mold from salad. Melissa Goff