

TOMATO ASPIC PLAZA

Contributed by Noreen

Tom. Aspic Plaza; this came from my all-time favorite cook book "The Gold Cook Book" by Louis P. De Gouy. which I purchased when we lived on "Green Road". I suspect I bought it in 1960. I've lost the page which tells me when it was published--it has more than 1200 pages.

**3 Tbsp. gelatin
1/2 cup cold white wine
1 qt., stewed or canned tomatoes
2 bay leaves
6 parsley sprigs
2 dill leaves 1 med. size onion, thinly sliced
4 freshly crushed pepper corns
1 blade garlic
1/2 tsp. salt
2 tsp. sugar
slightly beaten whites & shells of two eggs**

Sprinkle gelatine in wine for 5 minutes.

Put all other ingredients in a heavy saucepan and gradually bring to a boiling point, whisking constantly with wire whisk. Lower flame and simmer gently for 10 minutes.

Remove from stove and stir in gelatin mixture. Continue stirring until gelatin is dissolved. Strain, pressing to get all the liquid through.

Pour into a mold previously rinsed with cold water and refrigerate for 4 hours or more.

Unmold and garnish with green lettuce and lemon quarters.

* NOTE; Do not cook at too high a temperature as it will separate.