

# Jellied Fruity Lamb

$\frac{1}{2}$  cups cold roast lamb

1 Navel orange + mint leaves 3 or 4 sprigs.

small tin of pineapple

2 tablespoons gelatine + 3 drop of yellow food coloring.

$\frac{1}{2}$  <sup>cups</sup> water

$\frac{1}{2}$  cup fruit juice (from pineapple)

1 level teaspoon salt

$\frac{1}{2}$  cup vinegar

Soak gelatine in cold water for 5 mins. Dissolve in the boiling water add sugar dissolve then add salt vinegar + fruit juice. Chill gelatine mixture. When it begins to thicken add meat + fruit. Chill. Turn on to a plate cut + serve