

Pear Cheese Salad

Ingredients

- 2 packages (3 oz each) or 1 package (6 oz) lime flavored gelatin
- 1/8 tsp salt
- 2 cups boiling water
- 1 can (1 lb) pear halves
- 8 drops mint extract
- 2 packages (3 oz each) cream cheese, softened

Instructions

1. Dissolve gelatin and salt in boiling water.
2. Drain pears, measuring the syrup and adding water to make 1 3/4 cups total liquid.
3. Stir the syrup mixture and mint extract into the dissolved gelatin.
4. Set aside 1 cup of the gelatin mixture.
5. Pour the remainder into a 9x5x3-inch loaf pan or a 1 1/2-quart mold.
6. Chill until slightly thickened.
7. Quarter the pear halves and place them in the gelatin in the pan.
8. Chill until set but not firm.
9. Gradually blend the reserved 1 cup of gelatin into the softened cream cheese until smooth.
10. Pour the cream cheese mixture into the pan over the pear layer.
11. Chill until firm.
12. Unmold onto salad greens and serve with sour cream, if desired.

Makes about 5 1/2 cups, or 10 servings.

PEAR CHEESE SALAD

- 2 packages (3-ounces each) or 1 package (6-ounces) lime flavored gelatin
- $\frac{1}{8}$ teaspoon salt
- 2 cups boiling water
- 1 can (1 pound) pear halves
- 8 drops mfnt extract
- 2 packages (3 ounces each) cream cheese, softened

Dissolve gelatin and salt in boiling water. Drain pears, measuring syrup and adding water to make $1\frac{3}{4}$ cups. Stir syrup and extract into gelatin. Set aside 1 cup gelatin; pour remainder into a 9x5x3-inch loaf pan or a $1\frac{1}{2}$ -quart mold. Chill until slightly thickened. Then quarter pear halves and place in gelatin. Chill until set, but not firm. Gradually blend the 1 cup gelatin into cream cheese; pour into the pan. Chill until firm. Unmold on salad greens and serve with sour cream, if desired. Makes about $5\frac{1}{2}$ cups, or 10 servings.

