

Here is the recipe for the Lime Congeal:

2 (2.5 oz) Pkg lemon gelatin
2 (2.5 oz) Pkg lime gelatin
2½ cups boiling water
1¼ cup mayonnaise (don't use low-cal or low-fat)
1½ cups whole milk
1 pound large curd cottage cheese
½ cup chopped pecans (2 - 20 oz cans)
2½ cups drained crushed pineapple

*Place the lemon and lime gelatin in a bowl, add the boiling water, and stir until dissolved.

*In a separate container, whisk together the mayonnaise and milk until smooth. Pour into gelatin.

*Fill a larger bowl half full of ice and place the bowl of gelatin mixture on top of the ice. Push it down so its sides are surrounded by ice. Stir occasionally.

*When the gelatin mixture has thickened slightly (half-set), add the cottage cheese, pecans and pineapple.

*Pour into individual molds or a lightly greased bundt or tube pan. Let set in refrigerator overnight.