

Borscht Horseradish Mold

- 1 quart jar beet borscht
- 6 oz lemon gelatin
- 1 tbsp. Sugar
- $\frac{1}{4}$ cup cider vinegar
- 5 oz jar Horseradish (see below)

Drain borscht; heat $\frac{1}{2}$ cups of the liquid; dissolve gelatin in hot borscht. Add sugar, vinegar and remainder of cold borscht juice. Chill until somewhat thickened. Blend in 2.5 oz - full 5 oz jar of undrained horseradish. Fold in beets. Spoon into 6 cup mold. Chill

Optional: add 1 lb jar of drained and diced gefilte fish with the horseradish and beets. Spoon into a 2 quart mold. If using a fish mold use slivers of black olives for eyes.