**ASPIC**  BETH TROENDLE

1 PKG OF UNFLAVORED GELETAN

1-1 ½ CUPS WATER

1 ½--2 MOLDED INGREDIENT ( SEAFOOD, SHRIMP, CRAB)

HEAT ½ THE COLD LIQUID AND ADD GELATIN

ADD ½ COLD LIQUID AND LET SET

POUR ¼ GELATIN MIXTURE INTO THE BOTTOM OF MOLD LET GEL

ARRANGE CRABMEAT OR SEAFOOD CHOICE IN MOLD AND ADD REMAINING LIQUID REFRIGERATE TIL GELS

SERVE OVER LETTUCE LEAF GARNISH WITH A TSP OF MAYONNAISE