CONVERSIONS

SIMPLIFIED MEASURES:

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METRIC LIQUID MEASURE VOLUME EQUIVALENTS

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WEIGHT EQUIVALENTS IN GRAMS

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TEMPERATURE CONVERSIONS

To convert Fahrenheit to Centigrade: Subtract 32, multiply by 5, divide by 9
To convert Centigrade to Fahrenheit: Multiply by 9, divide by 5, add 32
CABBAGE SALAD

1 large cabbage
1 small onion, minced
1 green pepper, minced
1 cup vinegar
1 teaspoon salt

Finely shred cabbage; combine with onion and green pepper. In a saucepan, bring to a boil vinegar, sugar, seeds, turmeric and salt; cook until sugar dissolves. While hot, pour over vegetables and mix. Let stand overnight to crisp. Keeps well in refrigerator for two weeks.

CAESAR SALAD

1 clove garlic, chopped
1/2 cup salad oil
2 cups croutons
2 quarts torn salad greens
1/4 cup crumbled Roquefort cheese
1/4 cup grated Parmesan cheese
1/4 cup lemon juice

Place garlic in 1/4 cup oil; let stand 1 hour. To make croutons, cut bread in small cubes and toast in a 325° F. oven, about 15 minutes. Place salad greens in large bowl; sprinkle with cheeses, salt, pepper, Worcestershire and remaining 1/4 cup salad oil. Break egg into greens; add lemon juice and pulp. Toss lightly until egg is blended with greens. Remove garlic from oil; sprinkle oil over croutons. Add to salad mixture and toss lightly. Serve immediately. Yield: 6 servings.

CELERIAL SALAD

2 cups crisp celery
2 cups French dressing

Cut celery into pieces about 1/4-inch. Coarsely chop eggs and combine with celery. Add French dressing. Yield: 4 servings

CHEF’S SALAD

Line salad bowl with romaine lettuce; fill in center with bite-sized pieces of chicory or any combination of greens. Arrange strips of ham, bacon, turkey, and Swiss cheese in groups on top of greens. Garnish with tomato wedges, thinly sliced unpeeled cucumber and wedges of hard-cooked eggs. Serve with French Dressing.

COLE SLAW

4 pounds cabbage, shredded
1 green pepper, diced
2 carrots, grated

Combine vegetables; sprinkle with salt. Add mayonnaise just before serving. Toss lightly. Yield: 12 servings.

SLAW

1/2 small head cabbage
1/4 medium onion, cut in half
1/2 carrot, sliced

Cut cabbage into chunks. Fill blender container loosely with vegetables. Add cold water to within one inch of top. Cover. Turn to low, then high, and off. Do not overblend. Drain. Mix with salad dressing. Yield: 4 servings.

Creamy Cole Slaw Dressing

1/2 cup mayonnaise
1 tablespoon lemon juice
1 teaspoon sugar
2 teaspoons celery seed

Blend all ingredients 30 seconds. Pour over slaw. Yield: 1 cup.
OLD-FASHIONED COLESLAW

4 cups shredded cabbage  Dash cayenne
2 tablespoons flour  2 egg yolks, slightly beaten
2 tablespoons sugar  3/4 cup milk
1 teaspoon dry mustard  1/4 cup vinegar
1/2 teaspoon salt  1 1/2 teaspoons butter

To crisp cabbage, place in a bowl of iced water for 30 minutes. In a small saucepan, combine flour, sugar, mustard, salt and cayenne. Add egg yolks and milk; cook, stirring constantly, over low heat until thick. Add vinegar and butter. Cool thoroughly. Pour over well-drained cabbage. Yield: 6 servings.

CUCUMBER SALAD

2 cucumbers  1/4 cup sugar
1/2 medium onion, sliced  2 tablespoons lemon juice
2/3 cup salad oil  1 1/2 teaspoons salt
3 tablespoons tarragon vinegar  1/2 teaspoon paprika
1/2 teaspoon dry mustard

Score cucumbers with a fork; slice thinly. Separate onion into rings. To make dressing, combine remaining ingredients; shake well and chill. Pour 1/2 cup of the dressing over the cucumbers and onions. Marinate in the refrigerator for 3 to 4 hours. Use the remaining salad dressing for other salads. Yield: 6 servings.

GERMAN POTATO SALAD

5 strips bacon  1/4 cup vinegar
1/4 cup chopped onion  3 cups sliced, cooked potatoes
1 tablespoon flour
1 tablespoon sugar
3/4 teaspoon salt
1/2 teaspoon celery seed
Dash pepper
1/2 cup water

Cook bacon until crisp; drain and crumble bacon. Return 1/4 cup bacon drippings to skillet. Add onion. Blend in flour, sugar, salt, celery seed and pepper. Add water and vinegar; cook until mixture is thick and bubbly. Add bacon, potatoes and eggs; heat thoroughly while tossing lightly. Garnish with parsley, pimiento and additional bacon curls, if desired. Yield: 4 servings.

GREEK SALAD

1/4 head of iceberg lettuce  2 medium-sized tomatoes, cut in small pieces
1/4 head of romaine
18 medium-sized radishes  1 tablespoon chopped fresh parsley
1/4 pound feta cheese, crumbled  1/4 teaspoon dried oregano, crumbled
1 can (2 ounces) anchovy fillets, minced
Freshly ground black pepper

Several hours before serving, tear lettuce and romaine into a salad bowl. Add whole radishes, cheese, anchovies, tomatoes, parsley, oregano, and pepper. Toss gently; cover with a damp towel and refrigerate. When ready to serve, toss with Greek Salad Dressing. Arrange green onions straight up in center of salad. Yield: 6 to 8 servings.

Greek Salad Dressing

1/2 cup olive oil  2 tablespoons mixed fresh herbs (marjoram, tarragon, chives, parsley)
2 tablespoons tarragon vinegar
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper

In a bottle, shake oil, vinegar, salt, pepper, and herbs.

GUACAMOLE SALAD

2 ripe avocados  1 tablespoon chopped green chilies
2 tablespoons lemon juice  1 teaspoon salt
1 tomato, peeled and chopped  1/8 teaspoon black pepper
1 tablespoon minced onion  1/4 teaspoon cayenne pepper
1 clove garlic, minced

Peel and mash avocados; stir in lemon juice. Add remaining ingredients. Mix well. Cover and chill. Serve on tomatoes or green salad. Yield: 6 servings.

Guacamole Dip: Quarter avocados; combine with remaining ingredients in blender container and blend on low speed until barely mixed. For a smoother texture, the mixture may be blended in two or three batches. Yield: 3 cups.
ITALIAN SALAD

1 clove garlic, halved
1 head lettuce
1 tomato, cut into wedges
1 can (2 ounces) anchovy fillets, with capers
Salt and pepper

1 jar (4 ounces) marinated artichoke hearts
1/4 cup olive oil
1/4 cup wine vinegar
8 black olives, sliced
1 tablespoon oregano


MIXED VEGETABLE SALAD

2 quarts (1 medium head) coarsely shredded cabbage
1 head lettuce, torn into bite-size pieces
1 head chicory or endive, torn into bite-size pieces
2 cups thinly sliced cauliflowerets

2 cups sliced celery
2 cups sliced cucumbers
1 cup diced green pepper
6 tomatoes, cut in small wedges
1 pint French Dressing

Prepare greens; cover tightly until serving time. Just before serving, combine with remaining vegetables. Toss with dressing. Note: Recipe may be doubled and combination varied as desired. Yield: 24 servings.

OKRA SALAD

1/2 pound young okra
1 cup boiling water

1/2 teaspoon salt
1/2 teaspoon oregano

Select young tender pods of okra. Cut off stems without cutting into seeds. Cook in boiling salted water until tender, about 6 to 8 minutes. Drain and rinse in hot water. Chill in refrigerator. Marinate okra in French dressing for 10 minutes or longer. Yield: 4 servings.

OLIVE SALAD

1/4 pound green Italian olives, pitted
1/4 pound black Italian olives, pitted
5 pickled green peppers, cut in eights

1/2 cup celery, diced
1/4 cup olive oil
1 large onion, sliced
1 tablespoon oregano
1/4 cup wine vinegar
Salt and pepper

Combine all ingredients and mix well. This may be used as a salad, antipasto or condiment with fish and pork. Keeps well in refrigerator. Yield: 6 servings.

PENNSYLVANIA DUTCH WILTED LETTUCE

Salad greens
4 slices bacon, cut into pieces
6 tablespoons vinegar
1/4 cup sour cream
2 hard-cooked eggs

2 egg yolks
2 tablespoons water
2 teaspoons flour
2 tablespoons sugar
1 teaspoon salt

Tear greens into large bowl. (Endive, spinach, Boston or Bibb lettuce or a combination of these may be used.) Fry bacon in skillet until crisp. Remove bacon and pour off all but 2 tablespoons drippings; stir in vinegar and sour cream. Combine egg yolks, water and flour; add to vinegar mixture. Cook over low heat, stirring constantly, until mixture thickens. Remove from heat and stir in sugar and salt. Pour hot mixture over greens and invert skillet over bowl long enough to wilt greens. Toss salad. Garnish with bacon and sliced hard-cooked eggs. Yield: 6 servings.

POTATO SALAD

2 1/2 pounds (7 medium) potatoes
2 stalks celery, minced
2 tablespoons French dressing
1/2 teaspoon black pepper
3 hard-cooked eggs, chopped

2 small onion, minced
1 large sweet pickle, minced
1 tablespoon minced parsley
1/2 cup mayonnaise

Follow directions for Boiled Whole Potatoes. Drain and peel when cool enough to handle. Slice potatoes into a bowl; sprinkle with French dressing, salt and pepper. Add eggs, celery, onion, pickle and parsley; mix lightly and evenly. Add mayonnaise and mix until ingredients are coated. Chill. Yield: 8 servings.
COOKING WITH ENTERGY

SPINACH SALAD BOWL

1 pound fresh spinach
1 clove garlic, halved
1/2 cup salad oil
1/4 cup red wine vinegar
1/4 cup lemon juice
6 slices crisp bacon, crumbled
1/4 teaspoon salt
Dash pepper
2 tablespoons grated Parmesan cheese
2 hard-cooked eggs, chopped

Tear spinach into bite-size pieces; chill 2 hours. Combine garlic and oil; let stand 1 hour. Discard garlic. Just before serving, place vinegar, juice, salt, pepper, cheese and oil in blender container. Blend 2 seconds. Lightly toss spinach with dressing. Sprinkle with eggs and bacon. Yield: 6 servings.

THREE BEAN SALAD

1 can (1 pound) cut green beans
1 can (1 pound) cut yellow wax beans
1 can (1 pound) red kidney beans
1/2 cup chopped green pepper
1 medium onion, sliced
1/2 cup cider vinegar
1/3 cup cooking oil
1/2 cup sugar
1 teaspoon salt
1 teaspoon pepper

Drain beans, rinse well, and drain again. Add green pepper and sliced onions to beans. Mix other ingredients and add to bean mixture. Mix well and marinate for about 12 hours in refrigerator. Yield: 12 to 14 servings.

FRENCH DRESSING

1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon paprika
1/4 cup grated onion
1/2 teaspoons salt
1 1/2 teaspoons Worcestershire sauce
1/2 teaspoon black pepper
1 teaspoon prepared mustard
1 clove garlic, minced
1/4 cup salad oil
1/3 cup vinegar
2/3 cup olive or salad oil
1 clove garlic, sliced

In a bowl, place salt, pepper, paprika and vinegar. Stir vigorously. Add oil and continue beating until thoroughly blended. Add garlic slices; cover and refrigerate.

ITALIAN SALAD DRESSING

1/2 cup olive oil
1/4 teaspoon salt
1 clove garlic
1/2 teaspoon dry mustard
1/2 cup wine vinegar


RED BEANS WITH VINAIGRETTE SAUCE

3 green onions
1 teaspoon minced parsley
2 tablespoons vinegar
5 tablespoons oil
Salt and pepper
2 cups cold leftover beans

Chop green onions very fine, including tops. Stir in parsley. Add vinegar and oil. Season with salt and pepper. Pour over cold beans. Yield: 4 servings.

POPPY SEED SALAD DRESSING

1 1/2 cups sugar
2 teaspoons dry mustard
2 teaspoons salt
2 cups salad oil
2/3 cup vinegar
3 teaspoons onion juice
3 teaspoons poppy seed

Blend sugar, dry mustard, salt, vinegar, onion juice and poppy seed until thoroughly blended, about 5 seconds. Without stopping blender, remove cover and gradually pour oil into center of container. Refrigerate. Serve with fruit salads. Yield: 4 cups.
ROQUEFORT CHEESE DRESSING
2 ounces Roquefort cheese 2 tablespoons tarragon
1/2 cup salad oil vinegar
1 tablespoon lemon juice
Blend cheese with oil. Add juice and vinegar. Yield: 1 cup.

SOUR CREAM DRESSING
1/2 cup commercial sour cream
1/8 teaspoon dry mustard
1 tablespoon mayonnaise horseradish
1/2 teaspoon lemon juice onion juice
Blend all ingredients thoroughly.

THOUSAND ISLAND DRESSING
1 cup mayonnaise 1 teaspoon catsup
1 tablespoon chopped olives 1 teaspoon tarragon
1 tablespoon chopped pimiento vinegar
1 hard-cooked egg, chopped 1 teaspoon paprika
1 tablespoon chopped green pepper 1/2 teaspoon celery, chopped
Mix all ingredients thoroughly. Serve with head lettuce salad. Yield: 2 cups.

TOMATO FRENCH DRESSING
1 can (10 1/2 ounces) condensed tomato soup
1/2 soup-can vinegar
1/2 soup-can salad oil
1/2 teaspoon black pepper
Pour ingredients, in order listed, into blender container and blend 30 seconds. Yield: 2 2/3 cups dressing.

SALAD GARNISHES
Carrot Curls: With a vegetable peeler, cut thin lengthwise strips of carrot. Roll each slice into a curl, secure with food pick and place in iced water.
Celery Curls: Use 3-inch lengths of celery. At the end of each piece, make 3 to 6 lengthwise cuts almost to the center. Crisp in iced water.

TOMATO ASPIC
2 envelopes unflavored gelatin
1 small onion, chopped
1/4 cup cold water 1/2 teaspoon salt
2 1/4 cups tomato juice 1/8 teaspoon pepper
3 tablespoons wine vinegar 1 teaspoon Worcestershire sauce
1 cup chopped celery Dash of hot sauce
2 tablespoons sugar
Soften gelatin in cold water. Combine remaining ingredients and heat to boiling; reduce heat and simmer for 3 minutes. Strain, then add gelatin and stir until dissolved. Pour into 1-quart mold and chill until firm. Yield: 6 servings.

Variation: Pour a small portion into mold; arrange slices of hard-cooked eggs in bottom. Allow to jell. Add remaining mixture. Refrigerate until firm. Unmold on lettuce leaves.

TURKEY MOUSSE
1/2 package lemon gelatin 1/2 teaspoon salt
1/2 teaspoon cayenne
1 cup hot turkey stock 1/8 teaspoon cayenne
2 cups diced cooked turkey 1/2 cup whipping cream, whipped
1 cup finely chopped celery Salt
1 pimiento, minced Crisp lettuce
1 tablespoon vinegar 6 to 8 olives
Dissolve gelatin in stock. Chill until slightly thickened; beat until consistency of whipped cream. Combine turkey, celery, pimiento, vinegar, salt and cayenne. Fold into gelatin; then fold in whipped cream. Turn into individual molds; chill until firm. Unmold onto lettuce and garnish with stuffed olives. Yield: 6 servings.

MACARONI AND CHEESE SALAD
1 cup mayonnaise 1 teaspoon salt
1/4 cup milk 2 large tomatoes, diced
2 cups cooked elbow macaroni 2 cups diced celery
2 cups (1/2 pound) cubed Cheddar cheese 1 small onion, chopped
1/2 green pepper, diced
1/4 teaspoon garlic salt
COOKING WITH ENTERGY

MACARONI SALAD

2 cups elbow macaroni
1 envelope unflavored gelatin
1 can (13 ounces) evaporated milk
1 cup salad dressing
2 cups cooked mixed vegetables, drained
1 carton (12 ounces) creamed cottage cheese

1/4 cup chopped onion
2 tablespoons chopped pimiento
1/4 cup chopped black olives
1 tablespoon lemon juice
1 teaspoon salt
Dash Worcestershire sauce
Dash hot sauce

Cook macaroni in boiling salted water until tender. Drain and rinse with cold water. Soak gelatin in 1/4 cup milk about 5 minutes. Scald remaining milk and add gelatin mixture, stirring until gelatin dissolves. Blend into salad dressing. Chill until consistency of unbeaten egg white, about 30 minutes. Combine macaroni, vegetables, cottage cheese, onion, pimiento, olives, juice, salt, Worcestershire sauce and hot sauce. Chill. Fold gelatin mixture into macaroni mixture. Pour into 2-quart mold which has been greased with salad dressing. Chill until firm, about 2 hours. Unmold and garnish with sliced stuffed olives, green pepper rings, and pimiento strips. Yield: 8 servings.

CHICKEN SALAD SUPREME

2 1/2 cups diced, cold chicken
1 cup minced celery
1 cup sliced white grapes
1/2 cup slivered, toasted almonds
2 tablespoons minced parsley
1 teaspoon salt
1 cup mayonnaise
1/2 cup whipping cream, whipped

Combine all ingredients, serve on lettuce. Yield: 8 servings.

TURKEY SALAD

2 cups cubed cooked turkey
1 cup chopped celery
2 hard-cooked eggs, diced
1/4 cup mayonnaise
1/4 teaspoon pepper
1 tablespoon lemon juice
1 teaspoon salt


BAKED TURKEY SALAD

2 cups cubed, cooked turkey
2 cups thinly sliced celery
2 cups toasted bread cubes
1 cup mayonnaise
1/2 cup grated cheese
1/2 cup toasted almond slivers
2 tablespoons lemon juice
2 teaspoons grated onion
1/2 teaspoon salt

Combine all ingredients, except cheese and 1 cup toasted bread cubes. Place in 6 individual baking dishes. Sprinkle with cheese and remaining 1 cup bread cubes. Bake in 450°F oven for 10 to 15 minutes or until bubbly. Yield: 6 servings.

Toasted Almond Slivers: Brush 1/2 teaspoon oil over almonds; roast in 300°F oven for 20 minutes, stirring often.

Toasted Bread Cubes: Cut 4 slices of bread into small cubes; toast in 225°F oven for 2 hours or until crispy.

HOT RICE SALAD

1/2 pound bacon
1/2 cup minced onion
1/2 cup minced green pepper
1 can (4 ounces) mushrooms, optional
1/2 cup minced celery
1/2 cup green onion tops
1/2 cup minced parsley
2 tablespoons mayonnaise
3 hard-cooked eggs, sliced

Fry bacon until crisp; drain. Pour off drippings; add onion, green pepper, celery, mushrooms and onion tops. Sauté until wilted. Add remaining ingredients; place in 1 1/2-quart greased casserole. Bake in 450°F oven for 10 minutes or until hot. Yield: 6 servings.
CRAB LOUIS

1 pound crab meat 2 tablespoons chopped
1 head lettuce sweet pickle
1/2 teaspoon salt 1 cucumber, sliced
1 cup mayonnaise 4 tomatoes, sliced
3 tablespoons catsup 3 hard-cooked eggs, sliced
1 tablespoon lemon juice

Arrange crab meat, in large pieces, over shredded lettuce in shallow salad bowl. Sprinkle with salt. Combine mayonnaise, catsup, pickle and juice; spread over crab meat. Around border of salad, arrange alternate slices of cucumber, tomatoes and eggs. Yield: 6 servings.

CRAB MEAT SALAD

2 fresh pineapples, split in half lengthwise
1 cup of fresh pineapple chunks
1 1/2 cups crab meat
Salt and pepper

Remove meat of pineapple, leaving a wall of fruit about 1/2-inch thick on the shell. Combine remaining ingredients and mound in pineapple. Yield: 4 servings.

CRAWFISH SALAD

1 pound cooked crawfish
3 tablespoons catsup
2 tablespoons minced celery
1 teaspoon horseradish
1 tablespoon lemon juice
1 clove garlic, minced
1 teaspoon pepper sauce

Place crawfish in a bowl; combine remaining ingredients and pour over crawfish. Chill. To serve, place approximately 1/2 cup of crawfish on a lettuce leaf for each serving. Yield: 4 servings.

MOCK CRAB MEAT SALAD

3 quarts water 1/2 cup salt
1 large onion, quartered Cayenne
1 lemon, quartered Redfish, red snapper or
1 bag seafood boil sheephead

Bring water to boil in deep saucepan. Add onion, lemon, seafood boil, salt and cayenne; boil 10 minutes. Clean, scale and remove head from fish. Wrap whole fish in cheesecloth and secure with foodpicks or string. Place in boiling seasoned water. Cover and simmer for 20 minutes or until fish is cooked. Lift fish out of liquid and place on flat pan. Remove cheesecloth. Allow to cool enough to handle. Remove skin and row of bones along top and bottom, and any dark meat of fish. Serve cold with salad dressing or sauce.

White Remoulade Sauce: Combine 1 cup mayonnaise, 1 teaspoon lemon juice, 3 tablespoons minced onion, 3 tablespoons chopped parsley and 2 teaspoons brown mustard. Chill for 2 hours. Yield: 1 cup.

SHRIMP SALAD

1 pound cooked shrimp, cleaned Salt and cayenne
1 small clove garlic, crushed 1 sweet pickle, finely
crushed or 1 teaspoon capers
1 cup coarsely chopped celery 2 tablespoons mayonnaise
1 hard-cooked egg, finely chopped 1/2 teaspoon Worcestershire sauce

Cut each shrimp into two or three pieces. Combine all ingredients. Serve on lettuce or as stuffing for avocado halves or tomatoes. Yield: 4 to 6 servings.
COOKING WITH ENTERGY

24-HOUR SALAD

1 can (20 1/2 ounces) pineapple tidbits
3 egg yolks, slightly beaten
2 tablespoons sugar
2 tablespoons vinegar
1 tablespoon butter
1 can (16 ounces) pitted light sweet cherries, drained
2 oranges, peeled, sectioned and drained
1/4 cup Maraschino cherries, drained
2 cups miniature marshmallows
1 cup whipping cream, whipped
Dash of salt

Drain pineapple; combine 2 tablespoons pineapple syrup with egg yolks, sugar, vinegar, butter and salt. While stirring constantly, cook over hot, not boiling, water until mixture thickens and barely coats spoon, about 12 minutes. Cool. Pour cooled mixture over combined fruits and marshmallows, mixing gently. Fold in whipped cream. Pour into serving dish, cover, and refrigerate 24 hours. Yield: 8 servings.

FRESH FRUIT SALAD

2 large oranges, peeled and sectioned
1 can (16 ounces) pineapple chunks, drained
2 fresh peaches, sliced
Juice of 1 lemon
1 cup green seedless grapes
1 apple, diced and peeled
1/2 cups miniature marshmallows
2 bananas, sliced
2 tablespoons sugar

Combine fruits and marshmallows, except bananas. Sprinkle with sugar; add lemon juice and chill several hours. Just before serving, add bananas. Yield: 6 servings.

AMBRASIA

1/2 cup pitted halved Royal Ann cherries
1/2 cup pitted halved Bing cherries
1/2 cup diced pears
1/2 cup diced peaches
1/2 cup diced pineapple
1/2 cup diced marshmallows
2 tablespoons confectioners sugar
1/2 cup pineapple juice
1/2 cup mayonnaise
1/4 teaspoon grated lemon peel
1 cup whipping cream, whipped

Combine fruits and drain. Stir sugar, pineapple juice, mayonnaise and lemon peel until sugar dissolves. Fold in whipped cream, fruit and marshmallows. Pour into greased 2-quart mold; freeze. Yield: 8 servings.

FRUIT-GINGER ALE SALAD

1 package (3 ounces) raspberry, cherry or lime flavor gelatin
1/4 teaspoon salt
1 cup boiling water
2 tablespoons cold water
1 bottle (7 ounces) ginger ale or lemon-lime carbonated beverage
1 can (29 ounces) peach or pear halves, drained

Dissolve gelatin and salt in boiling water; add ginger ale and cold water. Chill until slightly thickened. Arrange fruit, cut side down, in 8 or 9-inch square pan. Pour gelatin mixture over fruit. Chill until firm. Cut in squares. Using spatula, lift each square and turn over onto bed of lettuce, so that fruit is facing upward. Fill center with Cheese-Nut Balls. Yield: 6 servings.

Cheese-Nut Balls: Blend 1 package (3 ounces) cream cheese with 1/2 cup finely chopped nuts; moisten with 1/2 to 1 teaspoon mayonnaise. Shape into small balls. Roll in very finely chopped nuts, if desired.

BUFFET WATERMELON BOWL

1 oblong watermelon
Cantaloupe
Honeydew melon
Fresh pineapple
Fresh cherries with stems
Orange slices
Grapefruit slices
Strawberries
Seedless grapes

Using a sawtooth cut, remove top third of large, well chilled watermelon. Carefully scoop out melon meat and cut in 1-inch cubes. Fill cavity with suggested combination of fruits plus watermelon cubes. Decorate top with small clusters of grapes and cherries. Serve with Poppy Seed Dressing.

CHERRY JUBILEE SALAD MOLD

1 can (17 ounces) pitted dark, sweet cherries
2 packages (3 ounces each) raspberry flavor gelatin
1/4 cup lemon juice
1/2 cup currant jelly
1 package (10 ounces) frozen raspberries, partially thawed
1/2 cup sherry

Drain cherries; reserve liquid. Add enough water to liquid to make 2 cups. Heat to boiling; add gelatin and stir until dissolved. Stir in jelly until dissolved. Add raspberries, sherry, and juice; refrigerate until partially congealed. Add cherries and pour into greased 1 1/2-quart ring mold. Refrigerate until firm. Yield: 8 servings.
AMBROSIA MOLD

1 package (3 ounces) orange flavor gelatin
1 tablespoon sugar
1 cup boiling water
3/4 cup cold water
2/3 cup flaked coconut

1 cup whipping cream, whipped
1/2 cups seeded, halved red grapes

Dissolve gelatin and sugar in boiling water. Add cold water. Chill until slightly thickened. Fold in whipped cream, then remaining ingredients. Spoon into 1 1/2-quart mold; chill until firm. Yield: 8 servings.

PINEAPPLE-CARROT SALAD

1 can (8 3/4 ounces) pineapple tidbits, drained
2 cups shredded carrots
1/2 cup seedless raisins

Mayonnaise


COKE SALAD

1 can (17 ounces) black Bing cherries
1 can (20 ounces) crushed pineapple
1 package (3 ounces) cherry flavor gelatin
1 1/2 cups chopped pecans

1 package (3 ounces) strawberry flavor gelatin
2 bottles (6 ounces each) carbonated cola flavor beverage
3 packages (3 ounces each) cream cheese, softened

Drain juice from cherries and pineapple. Bring juices to boil and pour over gelatins; cool, add beverage and chill. Combine cherries, pineapple, cream cheese and pecans. Blend into gelatin mixture. Pour into 2-quart greased mold. Chill until firm. Yield: 8 servings.

MOLDED SOUR CREAM SALAD

2 cups boiling water
2 packages (3 ounces each) lime flavor gelatin
2 cups commercial sour cream

1 can (9 ounces) crushed pineapple, drained
8 Maraschino cherries, cut in fourths

Add water to gelatin; stir until gelatin dissolves. Chill until slightly thickened. Add sour cream, pineapple and cherries; mix well. Pour into lightly greased 5-cup ring mold. Chill until set. Yield: 6 servings.

HOLIDAY GELATIN SALAD

1 package pineapple gelatin (lemon, lime or another flavor may be used)
1/2 cup canned crushed pineapple (drained)
1 cup chopped raw cranberries
1/2 cup chopped walnuts

1/2 cup boiling water
1/2 teaspoon salt
1/4 cup canned crushed pineapple juice plus enough water to equal one cup

1 cup hot water
1/2 teaspoon salt
1 cup cold liquid (drained pineapple juice plus enough water to equal one cup)

Dissolve gelatin in hot water. Add salt and cold liquid. Chill until slightly thickened. Fold in remaining ingredients. Turn into a one-quart mold and chill until firm. Unmold on bed of crisp lettuce. Yield: 8 servings.

Salad Dressing: 3 ounces cream cheese, 1/4 cup sour cream, 1/4 teaspoon salt and 2 tablespoons honey whipped together.

PERFECTION SALAD

2 envelopes unflavored gelatin
2 tablespoons lemon juice
1/2 cup sugar
1/2 cup chopped green pepper
1 1/2 cups boiling water
1/3 cup pimiento-stuffed olives, sliced
1 1/2 cups cold water
2 cups finely shredded cabbage
1/3 cup white vinegar
1/4 cup chopped pimiento

Combine gelatin, sugar and salt. Add boiling water; stir until ingredients are dissolved. Stir in cold water, vinegar and juice; chill until partially congealed. Fold in cabbage, celery, green pepper, olives and pimiento. Pour into 5 1/2-cup mold; chill until firm. Yield: 10 servings.

PINEAPPLE GELATIN RINGS

2 cans (20 ounces each) sliced pineapple
1 package (3 ounces) lime flavor gelatin
2 cups boiling water
1 package (3 ounces) strawberry flavor gelatin

Drain syrup from pineapple, leaving slices in cans. Dissolve lime gelatin in 1 cup boiling water; dissolve strawberry gelatin with the other. Chill until set. To unmold, run warm water on can sides and bottom. Cut other end of can and push mold out. Cut between slices of pineapple. Alternate slices of red and green pineapple on bed of lettuce. Fill center with cottage cheese or serve with mayonnaise. Yield: 8 servings.