

# FOOD SECTION

## Cranberries, brandy spark colorful holiday drink



This curtain call for Scarlett O'Hara features not the famous belle. Shown instead are the original classic drink from 1939 named for her and two

tasty adaptations. The ingredients, cranberry juice and brandy, produced the drink's long-running engagement and are casted in both dessert acts.

Frankly my dear, don't give a dessert—not without first screening and taste-testing Scarlett O'Hara's. No, it's not the famous Southern belle that's the main feature here, but tasty adaptations of an original, classic drink named after her. The liquid version first made an appearance in 1939, right after the famous heroine made her movie debut.

Now, there are two new dessert acts that take their cue from the drink and join forces with the same tempting and time-tested mix of ingredients. Both feature a flavorful alliance of "northern" and "southern" tastes.

To set the proper hue and tang, all are outfitted with the taste of cranberries, a native North American berry that grows wild in the cooler northern regions of the country. Today, it's not just relished as the traditional Thanksgiving sauce, but has won a following as a juice and jelly.

United together, the zest of cranberries and the liquor are delicious comrades in all the Scarlett O'Hara recipes. The original drink is armed with equal parts, about one and one-half ounces each, of cranberry juice and brandy, along with the juice of one-quarter lime. The mix is served on ice in a cocktail glass.

For patriotic red, white and new temptation, there's Scarlett's Parfaits. Its white and red layers of whipped cream and flavorful gelatin are sure to flag down quite a few recruits to this cool and refreshing treat.

For a multi-layered attack that your guests will gladly surrender their taste buds to, try Trifle A La Scarlett. It's a flavorful salvo of cake, jelly, pudding and whipped topping.

Call these recipes up for delicious dessert duty anytime. They're easy to make and for added convenience, have orders to be prepared ahead of time.

### SCARLETT'S PARFAIT

- 1 (3-oz.) package cherry flavor gelatin
- 1 1/2 cups cranberry juice cocktail
- 2 tablespoons lime juice\*
- 5 tablespoons brandy
- 2 1/2 cups frozen whipped topping, thawed or whipped cream
- 1 (8-oz.) can pineapple chunks, drained

Prepare gelatin as directed on package, substituting cranberry juice cocktail for the water. After gelatin is dissolved, add lime juice and 1 tablespoon brandy along with remaining cranberry juice cocktail. Chill until thickened but not congealed. Fold the remaining 4 tablespoons brandy into the whipped topping. Chill until needed.

To layer the parfaits: place 2 to 3 tablespoons gelatin mixture in bottom of a parfait glass or 8-ounce to 10-ounce wine glass. Add a pineapple chunk, then top with 2 or 3 tablespoons whipped topping mixture. While preparing each glass, chill others so only one parfait is out of the refrigerator at a time. Repeat layers in each parfait glass until gelatin and whipped topping mixtures have all been used. Chill parfaits at least 4 hours before serving. Makes 4 to 6 servings.

\*Either fresh or bottled sweetened lime juice may be used; or frozen limeade concentrate, thawed, may be used.

### TRIFLE A LA SCARLETT

- 1 (3 1/4-oz.) package vanilla pudding and pie filling mix
- 1 1/2 cups light cream or half and half
- 1/4 cup cranberry juice cocktail
- 1 teaspoon grenadine syrup or 4 to 6 drops red food coloring
- 3 (6-inch) layers sponge cake, each 1/2 to 3/4 inch thick
- 4 1/2 to 6 tablespoons brandy
- 1/2 cup currant jelly

- 2 cups frozen whipped topping, thawed or whipped cream
- 3 tablespoons bottled sweetened lime juice
- 2 tablespoons brandy
- Maraschino cherries, drained

Cook pudding and pie filling mix, using light cream instead of the milk, as directed on the package. After mixture comes to a boil, remove from heat. Stir in cranberry juice cocktail and grenadine syrup. Chill for 1 hour.

In an 8- or 9-inch bowl, place 1 layer of cake. Drizzle with 1 1/2 to 2 tablespoons brandy. Stir jelly to soften; spread 1/4 cup over cake layer in bowl. Top with the third cake layer. Drizzle with 1 1/2 to 2 tablespoons brandy. Let stand while preparing topping.

Fold lime juice and 2 tablespoons brandy into whipped topping.

Stir pudding, then spoon over cake layers in bowl. Spread whipped topping over pudding. Cover with plastic wrap. Refrigerate for 24 hours before serving. To serve, garnish with maraschino cherries. Makes 8 servings.



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