

Two-Layer Chicken-Cranberry Salad

On her day, Mother will love a buffet supper for family or a few close friends. Perfect for it is this handsome and delectable masterpiece, easily prepared well ahead of time.

Lightly oil a 3-qt. mold with salad or cooking oil (not olive oil); drain.

For Cranberry Layer—Pour into a small cup or custard cup

$\frac{1}{4}$ cup cold water

Sprinkle evenly over the water

1 tablespoon (1 env.) unflavored gelatin

Let stand about 5 min. to soften. Meanwhile, blend together in a large bowl

4 cups (2 1-lb. cans) whole-cranberry sauce

1 cup (9-oz. can) crushed pineapple

$\frac{1}{2}$ cup (about $1\frac{1}{2}$ oz.) chopped walnuts

Dissolve gelatin completely by placing over very hot water. When dissolved, stir and blend into cranberry mixture. Turn into prepared mold. Chill in refrigerator until partially set.

For Chicken Layer—Set out

2 cups cooked chicken, cut in pieces

$\frac{3}{4}$ cup finely chopped celery

3 tablespoons chopped parsley

Pour into a small cup or custard cup

$\frac{1}{4}$ cup cold water

Sprinkle evenly over the water

1 tablespoon (1 env.) unflavored gelatin

Let stand about 5 min. to soften. Dissolve completely over very hot water.

Meanwhile, blend together in large bowl

1 cup mayonnaise

$\frac{1}{2}$ cup undiluted evaporated milk

1 teaspoon Accent

$\frac{1}{2}$ teaspoon salt

Mix thoroughly. When gelatin is dissolved, stir it and gradually blend into the mayonnaise mixture. Blend in the chicken, celery, and parsley.

When cranberry layer is partially set, turn the chicken mixture into the mold. (Layers should be of almost the same consistency when combined to prevent separation when unmolded.) Chill in refrigerator until firm.

To unmold, run the tip of a sharp knife

carefully around top edge of mold. Invert mold on chilled serving plate. If necessary, wet a clean towel in hot water and wring it almost dry. Wrap hot towel around mold for a few seconds. (If mold does not loosen, repeat.)

About 12 servings

Pain Perdu (Lost Bread)

Let Dad share the fun by collaborating with the children on this extra-special Mother's Day breakfast treat! It could be a fine family-supper dish, too.

About 20 min. before deep-frying, fill a deep saucepan or automatic deep-fryer one-half to two-thirds full with

Hydrogenated vegetable shortening, all-purpose shortening, lard, or cooking oil

Heat slowly to 375°F.

While fat heats, beat slightly in a shallow bowl or pie pan

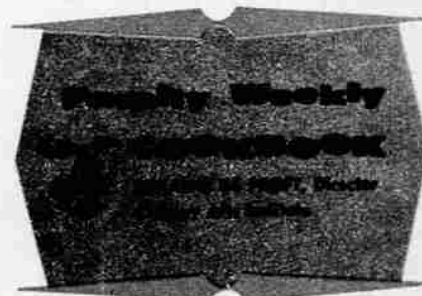
2 eggs

1 cup milk or cream

$\frac{1}{4}$ cup sugar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon vanilla extract



With a large (3-in.) cookie cutter or a sharp knife, cut rounds from

12 slices slightly dry bread

Dip rounds one at a time into the egg mixture, coating both sides well. Deep-fry at one time only as many rounds as will float uncrowded one layer deep in the fat. Fry 1 to 2 min., or until golden brown. Turn rounds as they rise to the surface and several times during cooking. Remove to absorbent paper to drain.

Sprinkle with a mixture of

$\frac{1}{4}$ cup sifted confectioners' sugar

$\frac{1}{2}$ teaspoon nutmeg

Serve immediately.

6 servings



It's Hunt's
Sweet-spice flavor
that makes
a Cold Meat
Sandwich

*Deliciously
yours!*