

25 ways to have fun with gelatin

IN ALL THOSE LUSCIOUS FLAVORS



HORSE-RADISH MOLD
(Lime Flavor)

BLACK-CHERRY FLAVOR

Black Cherry-Tapioca Parfait—Prepare 1 pkg. gelatin as directed on package. Chill until slightly thickened and beat until frothy. Whip $\frac{1}{2}$ cup whipping cream and fold in. Alternate layers of tapioca and gelatin in parfait glasses.

Creamy Cherry Mold—Drain contents of 1 No. 2½ can pitted dark sweet cherries. Cut cherries into halves. Add water to sirup to make 2 cups liquid. Heat 1 cup until very hot and use to dissolve 1 pkg. gelatin. Stir in remaining liquid. Chill until slightly thickened. Mix in cherries and 2 cups thick sour cream. Turn into a 1½-qt. mold.

PINEAPPLE FLAVOR

Pineapple-Cucumber Relish—Dissolve 1 pkg. gelatin in 1 cup very hot water. Stir in $\frac{1}{4}$ cup cold water and $\frac{1}{4}$ cup cider vinegar. Chill until slightly thickened. Fold in 2 cups chopped cucumber and $1\frac{3}{4}$ cups drained crushed pineapple. Turn into shallow oblong dish. Chill until very firm, cut into squares, and serve as relish with fish.

Double-Pineapple Dessert—Dissolve 1 pkg. gelatin and 2 tablespoons sugar in 1 cup very hot water. Drain 1 14-oz. can pineapple tidbits; add to sirup 1 tablespoon lemon juice and enough cold water to make 1 cup liquid. Stir into gelatin mixture. Chill until slightly thickened. Fold in the tidbits, 1 cup cold cooked rice, and 1 cup whipping cream, whipped. Turn into a 1½-qt. mold.

BLACK-RASPBERRY FLAVOR

Marshmallow-Fruit Mold—Dissolve 1 pkg. gelatin in 1 cup very hot water. Stir in 1 cup cold water. Chill until slightly thickened. Mix in 2 ripe bananas, sliced, 8 marshmallows, cut into quarters, and 1 cup black raspberries. Whip $\frac{1}{2}$ cup chilled whipping cream and fold in. Turn into 6 individual molds.

ORANGE FLAVOR

Ham Loaf—Dissolve 1 pkg. gelatin in $1\frac{1}{2}$ cups very hot water. Stir in 2 tablespoons cider vinegar, 2 tablespoons brown sugar, 4 teaspoons lemon juice, 2 teaspoons prepared mustard, 2 teaspoons prepared horseradish. Chill until slightly thickened. Mix in 3 cups ground cooked ham. Place two canned pineapple slices in bottom of an 8½x4½x2½-in. pan. Turn mixture into pan.

Pumpkin-Orange Tarts—Dissolve $\frac{1}{2}$ pkg. gelatin and $\frac{1}{2}$ cup sugar in $\frac{1}{2}$ cup very hot water. Blend gradually into a mixture of 1 cup canned pumpkin, $\frac{3}{4}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{4}$ teaspoon nutmeg, and $\frac{1}{2}$ teaspoon salt. Chill until mixture begins to gel. Fold $\frac{1}{2}$ cup undiluted evaporated milk, whipped until stiff, into gelatin mixture. Spoon into 8 baked tart shells. Chill until firm. Garnish with whipped cream.

Party-Perfect Salad Molds—Drain 1 12-oz. pkg. frozen sliced peaches, thawed. Add enough water to sirup to make $\frac{3}{4}$ cup liquid. Heat until very hot and use to dissolve 1 pkg. gelatin. Stir in

1 cup ginger ale and $\frac{1}{4}$ cup lemon juice. Chill until slightly thickened. Mix in peaches, $\frac{1}{2}$ cup sliced maraschino cherries, and $\frac{1}{2}$ cup chopped blanched almonds. Turn into 6 individual molds.

STRAWBERRY FLAVOR

Avocado-Tomato Aspic Mold—Simmer together 10 min. 2 cups tomato juice, 3 tablespoons chopped onion, 3 tablespoons chopped celery leaves, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon Accent, $\frac{1}{4}$ teaspoon pepper, 2 drops Tabasco, and $\frac{1}{2}$ bay leaf. Strain liquid and use to dissolve 1 pkg. gelatin. Chill until slightly thickened. Mix in $1\frac{1}{2}$ cups diced avocado. Turn into a 1-qt. mold.

Strawberry Cream Pudding—Dissolve 1 pkg. gelatin in 1 cup very hot water. Stir in 1 cup cold water. Chill until slightly thickened. Prepare your favorite 2 egg-yolk custard. Beat 2 egg whites until rounded peaks are formed. Fold egg whites and custard mixture into gelatin. Pour into sherbet glasses. Top with crushed frozen or fresh strawberries.

BLACKBERRY FLAVOR

Blackberry Dessert—Dissolve 1 pkg. gelatin in 1 cup very hot water. Stir in $\frac{3}{4}$ cup pineapple juice and 2 tablespoons lemon juice. Chill until slightly thickened. Beat 2 egg whites and $\frac{1}{4}$ teaspoon salt until frothy. Add $\frac{1}{4}$ cup sugar gradually and beat until rounded peaks are formed. Fold into gelatin mixture. Turn into a 3-cup mold. Serve with whipped cream.

Add a touch of creative imagination... increase your total number of recipes merely by using a different flavored gelatin in many of these recipes.

Pretty, delicious, and inexpensive, molded gelatin salads and desserts of infinite variety are fun to make and serve if you follow these simple techniques:

Oil molds with flavorless salad or cooking oil (not olive oil); invert to drain thoroughly.

Dissolve flavored gelatin in very hot liquid.

Chill gelatin mixtures until of desired consistency either in the refrigerator, stirring occasionally, or over ice and water, stirring frequently, before adding any solid ingredients, such as fruits or nuts. Chill clear gelatin mixtures until slightly thicker than consistency of thick, unbeaten egg white. When mixtures are not clear (because of ingredients already added, such as mayonnaise), chill until they thicken and begin to gel.

Prevent separation of layered molds by chilling mixtures for both layers to nearly the same consistency before combining in the mold.

Chill all gelatin molds until firm.

Unmold by running tip of knife around top edge to loosen and admit air. Invert mold onto chilled serving plate. If mold does not loosen, wet a clean towel in hot water and wring it almost dry; wrap it around the mold for a few seconds. Repeat, if necessary, until mold can be lifted off.

Whip cream (using chilled bowl and beater), before blending into a gelatin mixture, until it piles softly but does not form peaks.

GRAPE FLAVOR

Grape Chiffon Pie—Dissolve 1 pkg. gelatin, $\frac{1}{4}$ cup sugar, and few grains salt in 1 cup very hot water. Stir in $\frac{3}{4}$ cup grape juice and 2 tablespoons lemon juice. Chill until slightly thickened; beat until frothy. Whip 1 cup whipping cream. Fold into gelatin mixture. Turn into baked 10-in. graham-cracker shell. Chill firm.

Jewel Dessert—Prepare 1 pkg. gelatin as directed on package, using fruit juice for 1 cup of the liquid. Pour into a shallow oblong pan to a depth of $\frac{1}{4}$ to $\frac{1}{2}$ in. Chill until very firm. Cut into cubes. Use with pudding mixes, tapioca, rice pudding, or as a topping for chiffon pies. Use one flavor or combine several colors to make an attractive jewel combination.

CHERRY FLAVOR

Cherry Jelly Towers—Dissolve 1 pkg. gelatin in 1 cup very hot water. Chill until slightly thickened. Stir in $\frac{1}{2}$ cup cream and $\frac{1}{2}$ cup (4½-oz. can) strained peaches or $\frac{1}{2}$ cup mashed ripe bananas. Pour into 6 deep individual molds.

Spiced-Peach Salad—Drain contents of 20-oz. jar spiced peaches. Dissolve 1 pkg. gelatin in 1 cup very hot water. Stir in 1 cup peach sirup. Chill until slightly thickened. Discard pits from peaches. Spoon small amount of gelatin mixture into each of 5 individual molds. Place 1 peach in each mold. Spoon remaining gelatin mixture into molds.

(Continued on page 19)