

SALADS,

tra-la, tra-la!



Fluffy Pecan Salad Mold (See color photo)

- 1/2 cup (about 2 oz.) salted pecans, chopped
- 2 pkgs. lemon-flavored gelatin
- 2 cups very hot water
- 1 cup cold water
- 2 tablespoons lemon juice
- 1 drop red food coloring
- 1/2 cup chilled whipping cream
- 2 egg whites
- 1/4 cup sugar

1. Lightly oil a 1 1/2-qt. fancy mold with salad or cooking oil (not olive oil); set aside to drain. Set a bowl and rotary beater in refrigerator to chill.
2. Empty gelatin into a bowl. Add the hot water, stirring until gelatin is completely dissolved. Stir in the cold water, lemon juice, and food coloring. Cool.
3. Pour about 1 cup of the gelatin mixture into the mold. Chill until partially set.
4. Chill remaining gelatin mixture in refrigerator or over ice and water until slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

5. When gelatin mixture is of desired consistency, stir in the pecans.
6. Using the chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Set aside in refrigerator.
7. Using clean beater, beat egg whites until frothy. Add the sugar gradually, beating well after each addition. Continue to beat until rounded peaks are formed. Spread whipped cream and beaten egg whites over gelatin mixture and gently fold together.
8. When first layer is partially set, spoon the whipped cream-gelatin mixture over it. (Both layers should be of almost the same consistency when combined to avoid separation when unmolded.) Chill in refrigerator until firm.
9. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (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 8 servings

HOT DOG RECIPE CONTEST

Your original HOT DOG recipe may win \$100 cash! The versatile all-American HOT DOG has been so popular so long that we may overlook its modern appeal as a time- and trouble-saving "convenience food."

Our new HOT DOG RECIPE CONTEST is open to all Family Weekly readers and is not limited to a single kind of dish. Your entries may feature HOT DOGS in appetizers, soups, salads, sandwiches, or casseroles, for example. Perhaps you've cleverly combined sliced HOT DOGS with pancake mix, or with some of the favorite "convenience foods."

Entries must be mailed on or before May 3, 1958 to FAMILY WEEKLY RECIPES, 153 N. Michigan Ave., Chicago 1, Ill.

FIRST PRIZE of \$100.00 will be awarded for the best-of-all recipe which will be published in the July 6th issue of Family Weekly in the first week of NATIONAL HOT DOG MONTH. In addition, \$10.00 will be awarded for each HOT DOG RECIPE we select for publication. All entries become the property of Family Weekly, and the decision of the Contest judges is final.

Fruit Plate (See color photo)

Arrange chilled fresh or canned fruit attractively on a chilled plate lined with cool, crisp salad greens. Garnish with Cream Cheese-Nut Balls.

Cream Cheese-Nut Balls—Have ready chopped pecans or chopped toasted almonds. Beat 3 oz. (1 pkg.) cream cheese until softened. Form cream cheese into balls and roll in chopped nuts.

Creamy Mallow Salad Dressing (See color photo)

- 1/2 cup thick sour cream
- 1/3 cup mayonnaise
- 1/3 cup marshmallow cream
- 1 teaspoon maraschino cherry syrup

Combine all ingredients and blend together until smooth. Store in covered container in refrigerator. 1 cup dressing

Emerald Mist Molded Salad

- 1 pkg. lime-flavored gelatin
- 3/4 cup very hot water
- 1/2 cup cold water
- 3/4 cup cream-style cottage cheese, sieved
- 1 medium-size cucumber, rinsed and pared
- 2 tablespoons grated carrot
- 2 teaspoons grated onion
- 1 tablespoon prepared horseradish
- 1/8 teaspoon salt
- 1/2 cup chilled whipping cream

1. Set a bowl and rotary beater in refrigerator to chill.
2. Empty gelatin into a bowl. Add the hot water, stirring until gelatin is completely dissolved. Stir in the cold water.
3. Chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
4. Lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); drain.
5. Cut cucumber into halves lengthwise; remove and discard seeds. Grate cucumber (enough to yield 1/2 cup). Mix with the sieved cottage cheese, carrot, onion, horseradish, and salt.
6. Using the chilled bowl and beater, beat whipping cream until of medium consistency (piles softly).
7. When gelatin mixture is of desired consistency, blend in the cheese mixture. Fold in the whipped cream. Turn into prepared mold and chill in refrigerator until firm. Unmold onto a chilled serving plate as directed in Fluffy Pecan Salad Mold. 6 to 8 servings

A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Judy Gail Harmon, Coal Grove, Ohio

Garden Salad Dressing (See color photo)

- 3/4 cup catsup
- 1/3 cup salad oil
- 3 tablespoons sugar
- 3 tablespoons light brown sugar
- 2 tablespoons cider vinegar
- 1 tablespoon water
- 1 clove garlic (thin, papery outer skin removed), crushed in a garlic press or minced
- 5 to 6 whole cloves
- 1/4 teaspoon grated onion
- 1/8 teaspoon Worcestershire sauce
- 1/8 teaspoon dry mustard
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon salt

1. Combine all ingredients in a screw-top jar. Cover jar tightly and shake vigorously to blend well. Chill.
2. Remove cloves and shake well before serving. About 1 1/4 cups dressing

Chef's Salad Bowl (See color photo)

Fill a large salad bowl with such crisp salad greens as spinach, curly endive, romaine, Bibb, leaf, or head lettuce. Top greens with slices of hard-cooked egg, strips of Swiss cheese, cooked chicken or meat (ham, tongue, bologna, or salami), and tomato wedges.