

Corned Beef Salad Mold

CONVENIENCE FOOD RECIPE

TO PREPARE: 31 MIN.

TO CHILL: 1 HR.

- 1 10½- to 11-oz. can condensed beef consommé
- 1 pkg. lemon-flavored gelatin
- ½ cup cold water
- 1 12-oz. can corned beef
- ½ cup chopped pimiento-stuffed olives
- ¼ cup chopped celery
- 1 tablespoon prepared horse-radish

1. Heat beef consommé in a saucepan until very hot.
2. Empty gelatin into a bowl. Add the hot consommé, stirring until gelatin is completely dissolved. Blend in the 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); set aside to drain.
5. Meanwhile, empty corned beef into a bowl and shred with two forks. Mix in the olives, celery, and horse-radish.
6. When gelatin mixture is of desired consistency, stir in the corned-beef mixture. Turn into the prepared mold and chill in refrigerator until firm.
7. 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.) For garnish, gently press thin half-slices of scored cucumber around bottom of the mold. Pile 3 to 5 small onion rings on top of mold and place sprig of parsley in center.

6 servings



Parsley-Mint Salad

TO PREPARE: 20 MIN.

TO CHILL: 1 HR.

- 2 cups finely chopped parsley
- ½ cup finely chopped mint leaves
- ½ cup finely chopped onion
- ¼ cup sesame seeds, toasted
- 2 medium-size tomatoes, rinsed and chilled
- 2 tablespoons olive oil
- 4 teaspoons lemon juice
- 1 tablespoon light corn sirup
- Few grains salt
- Few grains freshly ground pepper

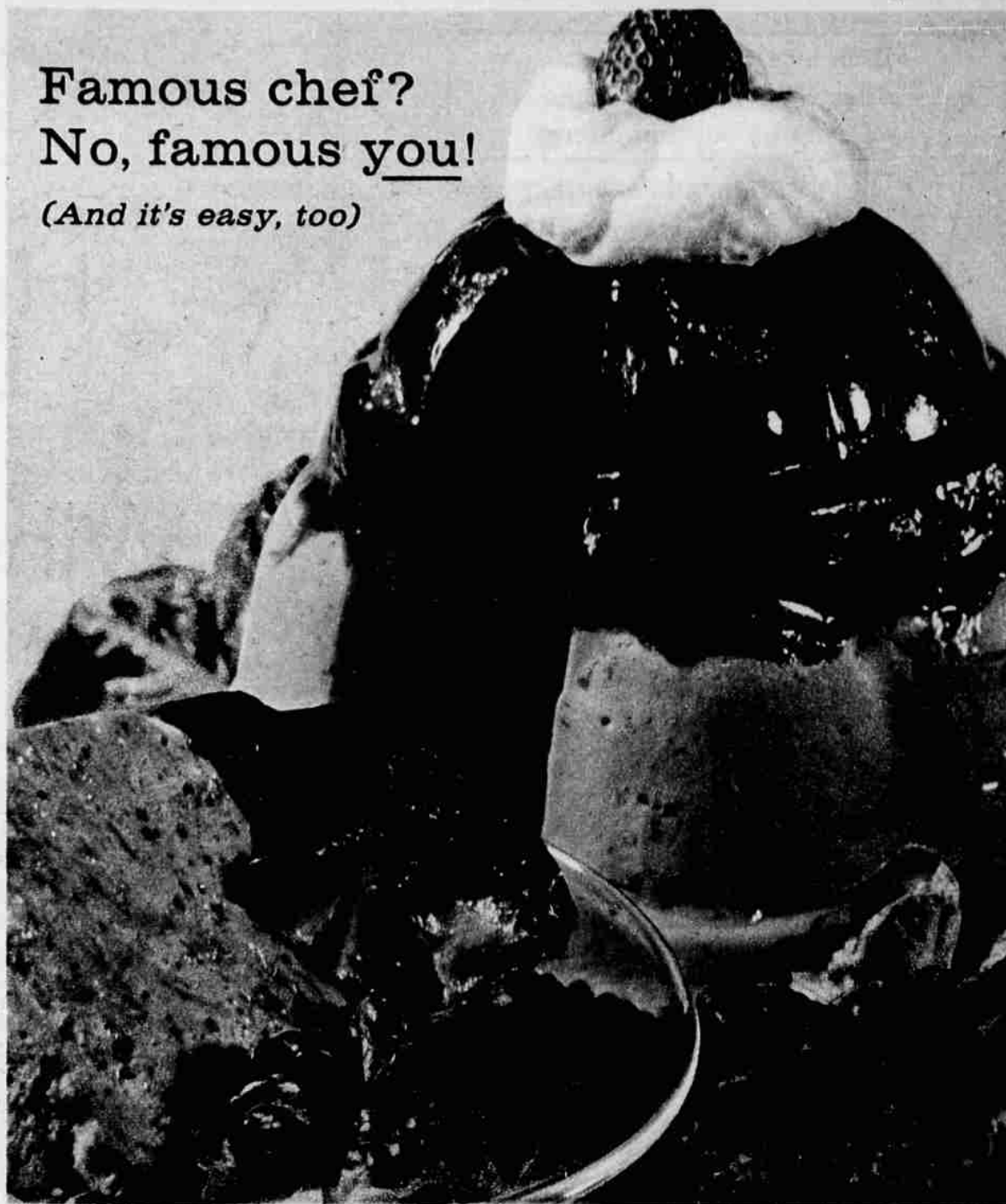
1. Combine parsley, mint, and onion in a salad bowl; cover tightly. Chill thoroughly.
2. Mix together in a screw-top jar the olive oil, lemon juice, corn sirup, salt, and pepper. Cover jar and shake well. Store in refrigerator until ready to use.
3. When ready to serve, chop the chilled tomatoes. Toss lightly with the parsley mixture. Shake salad dressing well; slowly pour dressing over salad while gently turning and tossing; use only enough to coat ingredients lightly. Sprinkle sesame seeds over salad and toss lightly to mix thoroughly.

About 4 servings

Parsley-Mint Salad with Croutons

Follow recipe for Parsley-Mint Salad. Substitute Croutons for sesame seeds. For Croutons: trim crusts from 2 slices toasted bread and cut into ½-in. cubes. Heat in a small skillet 2 to 3 tablespoons butter. Add cubes to skillet and toss until all sides are well coated with butter and are browned.

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STRAWBERRY-PINEAPPLE MOLD

- | | |
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| 8-Cup Mold | 1 pint fresh strawberries, washed and hulled |
| 2 packages strawberry flavored gelatin | 1 cup Evaporated Milk, chilled |
| 1½ cups boiling water | 1 cup cold in refrigerator tray |
| 1 9-oz. can crushed pineapple | 1 tablespoon lemon juice |
| Cold water | |

Chill bowl and beaters. Dissolve gelatin in boiling water. Drain liquid from pineapple. Add cold water to make 2 cups; add to gelatin. Measure gelatin mixture into two portions approximately 2½ cups and 1¼ cups. Chill. Arrange strawberries in bottom and around edge of 8-cup mold. Hold out ten berries for garnish. When smaller portion gelatin is partially set, spoon over berries in mold. Chill until firm. Beat Evaporated Milk in chilled bowl until thick. Add lemon juice. Beat until it is stiff and will hold a peak. Add crushed pineapple to remaining 2½ cup portion of partially set gelatin. Fold whipped Evaporated Milk into this. Spoon onto strawberry layer in mold. Chill until firm, four hours or more. Turn onto plate. Garnish with berries.

Note: 1 package (1 lb.) frozen whole strawberries may be used. Thaw and drain, saving liquid. Add strawberry liquid to pineapple liquid; add water to make 2 cups. Add liquid to dissolved gelatin and use as above. Arrange strawberries in bottom of mold. Cover with the 1¼ cups slightly thickened gelatin.

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