

MELANIE DE PROFT, Director
Culinary Arts Institute



and pretty as a picture

A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader,
Mrs. Leo W. Cox, Springfield, Ill.

Watermelon Wagon

Cut off, lengthwise, the top quarter of a watermelon. Scoop out pink meat in large pieces or use a ball-shaped cutter. Place melon in refrigerator to chill.

Remove crown (spiny top) from fresh pineapple and cut crown into halves lengthwise. Form the wagon wheels with thick pineapple slices (two or four, depending upon size of melon). Secure pineapple slices to sides of melon with colored plastic picks having one decorative end. An ice pick is helpful in puncturing melon for inserting picks. Secure spiny tops to one end of melon (one on each side) for the wagon handles. Garnish outside rim with fresh mint, water cress, alternating half-slices of lime and orange sections, frosted grapes, or as desired, depending upon mixture to be served.

Watermelon Wagon Specialties

Wagon may be filled with harmonious salad mixtures. Combine watermelon chunks, cubed pears, cubed cucumber, and chunks of escarole tossed together with a slightly sweet French dressing having a lemon juice base. Or fill melon wagon with assorted fresh fruits. Wagon may be used as a punch bowl.

Chicken and Ham Salad

TO PREPARE: 15 MIN. TO CHILL: 1 HR.

Creamy Mustard Dressing

- 3 cups cooked chicken cubes
- 1 1/2 cups cooked ham cubes
- 1/2 cup diced celery
- 3/4 cup toasted blanched almonds, coarsely chopped

1. Prepare Creamy Mustard Dressing. Chill in refrigerator until ready to use.
2. Put into a bowl the chicken, ham, and celery. Toss lightly; chill (about 1 hr).
3. Before serving, lightly toss almonds with chicken-ham mixture. Add about 1 1/4 cups chilled dressing; toss gently to coat evenly. About 8 servings

 **Flavor Cubes**

Make flavorful and colorful cubes for lemonades, punches, and other cool drinks for Summer by freezing reconstituted soft-drink powders in ice-cube trays. Blend complementary flavors and colors as raspberry with lemonade.

Fresh Raspberry Mousse

TO PREPARE: 25 MIN.

- 1 pt. fresh ripe raspberries
- 1/2 cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1 cup sifted confectioners' sugar
- 1 cup chilled whipping cream
- 1/4 cup sifted confectioners' sugar
- 1/4 teaspoon vanilla extract

1. Set refrigerator control at coldest operating temperature. Chill a bowl and rotary beater in refrigerator. Set out a 1-qt. mold.
2. Sort, rinse, and drain raspberries. Put through a sieve or food mill.
3. Pour cold water into a bowl. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.
4. Dissolve gelatin completely by placing bowl over very hot water. Stir the dissolved gelatin and blend into the raspberries with the 1 cup sifted confectioners' sugar.
5. Rinse the mold with cold water and set aside to drain.
6. Using the chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Beat the 1/4 cup confectioners' sugar and vanilla extract into whipped cream with final few strokes until blended.
7. Stir raspberry mixture and gently fold into whipped cream until thoroughly blended. Spoon into mold. Set in freezing compartment of refrigerator until firm. Unmold onto chilled serving plate and garnish with additional raspberries. About 8 servings

Pink Cloud Punch

TO PREPARE: 10 MIN.

- 1 cup unsweetened pineapple juice, chilled
- 1/4 cup lemon juice
- 4 teaspoons grenadine sirup
- 2 egg whites
- 2 tablespoons sugar
- 1 qt. chilled ginger ale

1. Blend together the pineapple juice, lemon juice, and grenadine.
2. Beat egg whites until frothy. Add sugar gradually, beating well after each addition. Continue beating until stiff peaks are formed and egg whites do not slide when bowl is partially inverted. Add juice mixture gradually to beaten egg whites, beating constantly.
3. Add the ginger ale; stir gently to mix. Pour over ice block in punch bowl. About 2 qts. punch

Imperial Punch

TO PREPARE: 15 MIN.

- 1 1/2 cups orange juice
- 3/4 cup unsweetened pineapple juice
- 3/4 cup lemon juice
- 1/4 cup lime juice
- 3/4 cup grenadine sirup
- 1/2 cup sugar
- 3 cups chilled ginger ale
- 1 cup chilled sparkling water

1. Blend together the fruit juices, grenadine, and sugar; stir until sugar is completely dissolved. Chill thoroughly.
2. When ready to serve, pour fruit-juice mixture into a punch bowl. Add the ginger ale and sparkling water; stir to blend. A decorative ice block may be floated in the punch bowl. About 2 qts. punch

 **Creamy Mustard Dressing**

TO PREPARE: 5 MIN. TO CHILL: 1 HR.

- 1/4 cup mayonnaise
- 1/4 cup prepared mustard
- 1/4 to 1/2 cup sugar
- 1/8 teaspoon black pepper
- 1/2 cup chilled whipping cream

1. Set a bowl and rotary beater in refrigerator to chill.
2. Blend together the mayonnaise, mustard, sugar, and pepper.
3. Using chilled bowl and beater, beat whipping cream until cream stands in peaks when beater is slowly lifted upright. Fold the whipped cream into the mustard mixture. Chill in refrigerator about 1 hr., or until ready to use. About 1 1/2 cups dressing



 This symbol represents a CONVENIENCE FOOD recipe

 This symbol represents a GOOD FOR FREEZING recipe