

POTATO-SALAD MOLD

CONVENIENCE  FOOD RECIPE

HERBED BISCUIT RING

CONVENIENCE  FOOD RECIPE

TO PREPARE: 25 MIN. TO CHILL: 3-4 HRS.

- ¾ cup quick chicken broth, cooled (dissolve 2 chicken bouillon cubes in ¾ cup hot water)
- 1 tablespoon (1 env.) unflavored gelatin
- 2 - 1-lb. jars mayonnaise-style potato salad
- ½ cup sliced celery
- ¼ cup sliced green onions
- 1 teaspoon garlic salt
- 1 cup thick sour cream

1. Pour cooled chicken broth into a small bowl. Sprinkle gelatin evenly over broth. Let stand 5 min. to soften.
2. Dissolve gelatin completely by placing over hot water. Chill until mixture is slightly thicker than consistency of thick, unbeaten egg white; stir occasionally.
3. Lightly oil a 5½-cup ring mold with salad or cooking oil (not olive oil); drain.
4. When gelatin is of desired consistency, blend in a mixture of the potato salad, celery, green onions, and garlic salt. Blend in the sour cream. Turn mixture into mold; chill until firm.
5. To unmold, run tip of knife carefully around edges of mold. Invert onto a chilled serving plate; 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.)

10 biscuits

About 8 servings

GOURMET BAKED BEANS

CONVENIENCE  FOOD RECIPE

This modern version of an all-time favorite is reminiscent of the old-fashioned bean pot oozing with juicy goodness and filling the kitchen with an unforgettable aroma of beans as they baked for hours and hours.

TO PREPARE: 15 MIN. TO BAKE: 35-40 MIN.

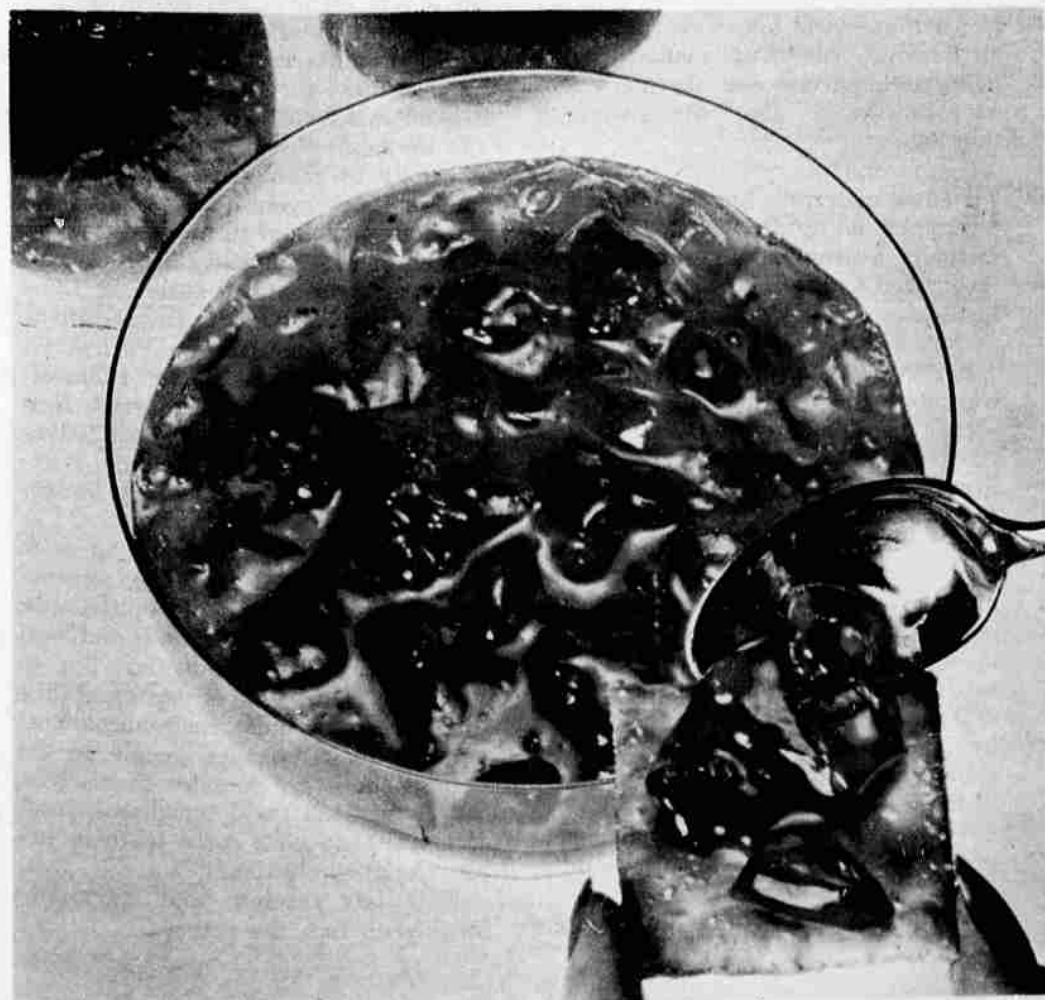
- 1 tablespoon cider vinegar
- Undiluted evaporated milk (about 1 cup)
- ½ cup firmly packed brown sugar
- ¼ cup sifted flour
- 1 teaspoon dry mustard
- ½ teaspoon salt
- 1 tablespoon molasses
- ¼ teaspoon Worcestershire sauce
- 2 drops Tabasco
- 2 - 1-lb. cans (about 4 cups) molasses-style baked beans

1. Grease a 1½-qt. casserole.
2. Pour vinegar into a 1-cup measuring cup for liquids. Add enough evaporated milk to measure 1 cup liquid; blend thoroughly.
3. Mix together in a bowl the brown sugar, flour, dry mustard, and salt. Add the evaporated-milk mixture gradually, blending thoroughly. Blend in the molasses, Worcestershire sauce, and Tabasco. Add the baked beans; mix gently but thoroughly. Turn into casserole.
4. Bake at 350°F 35 to 40 min.; stir 2 or 3 times during baking. Garnish with onion rings.

6 to 8 servings

No jam tastes like the kind you make yourself!

Easy! Thrifty! No failures—and only one-minute boil with Certo or Sure-Jell!



Sure-Jell and Certo are brands of pectin... the fruit substance that causes jelling. The amount of pectin in fruits varies—so Sure-Jell or Certo takes the guesswork out of jam and jelly making. Recipes with package and bottle. Products of General Foods.



Recipe: perfect homemade peach jam. Peel, pit and crush 3 lbs. fully ripe peaches. Mix 4 cups prepared fruit in very large saucepan with 1 box Sure-Jell. (Or use liquid Certo—recipe on bottle.) Stir over high heat until mixture comes to hard boil.



Stir in 5 cups sugar at once. Bring to full rolling boil. Boil hard for 1 minute only, stirring constantly. This short boil time means less juice boils away—so you get up to 50% higher yield, and the flavor comes through fresher—with Sure-Jell or Certo!



Remove from heat; then alternately stir and skim off foam for 5 minutes. Ladle into glasses. Paraffin at once. Yield: 9 medium glasses, for mere pennies a glass! And you're sure of perfect results with either powdered Sure-Jell or liquid Certo!