JELLIED CONSOMMÉ MADRILÈNE

TO PREPARE: 20 MIN.

- **½ cup cold water**
- **2 tablespoons (2 env.) unflavored gelatin**
- **1 cup quick chicken broth (dissolve 2 chicken bouillon cubes in 1 cup hot water)**
- **3 cups tomato juice**
- **½ cup chopped green pepper**
- **1 teaspoon sugar**
- **2 teaspoons lemon juice**
- **2 teaspoons Angostura aromatic bitters**

1. Pour water into a small bowl. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.

2. Blend together in a saucepan the chicken broth, tomato juice, green pepper, and sugar. Cover; simmer 6 to 8 min., or until green pepper is tender. Strain. Add the lemon juice, aromatic bitters, and softened gelatin to the hot broth. Stir until gelatin is completely dissolved. Pour into a bowl and cool. Cover and chill until firm, about 5 hrs.

3. Just before serving, beat mixture lightly with a fork. Garnish each serving with a **lemon slice.**

About 4 servings

CHILLED LIMA-BEAN SOUP

TO PREPARE: 25 MIN.

- **3 cups cooked large dried lima beans (about 1¼ cups, uncooked)**
- **¼ cup butter or margarine**
- **⅓ cup sliced scallions or green onions**
- **2 – 10½- to 11-oz. cans (2½ cups) condensed consommé**
- **1 cup cream**
- **¼ teaspoon salt**
- **¼ teaspoon Accent**

1. Heat butter in a large saucepan over low heat. Add the onion and cook over medium heat, occasionally moving and turning with a spoon. Remove from heat.

2. Stir in the lima beans and consommé. Return to heat and cook about 10 min.

3. Force vegetables through a fine sieve or food mill. Set aside to cool.

4. Blend in the cream, salt, and Accent. Cover and chill. Serve in chilled bowls garnished with **paprika** and chopped **chives** or **parsley.**

10 servings

CHERRY SOUP

A Hungarian specialty

TO PREPARE: 30 MIN.

- **1 qt. water**
- **2 pkgs. (about 2 lbs.) sweetened frozen tart red cherries**
- **½ teaspoon salt**
- **½ cup cold water**
- **¼ cup flour**
- **3 egg yolks, slightly beaten**
- **1 cup thick sour cream**

1. Bring water to boiling in a 3-qt. saucepan having a tight-fitting cover. Add frozen cherries and salt; break up frozen blocks with a fork. Bring to boiling. Cover and simmer 10 min.

2. Meanwhile, pour cold water into a 1-pt. screw-top jar; sprinkle with flour. Cover jar tightly; shake until well blended. Slowly pour flour mixture into cherry mixture, stirring constantly. Bring to boiling; cook 3 to 5 min., stirring occasionally.

3. Remove from heat. Gradually add about ⅓ cup hot soup to the egg yolks, stirring vigorously. Immediately blend into soup. Stirring constantly, cook over low heat 2 to 3 min. (Do not overcook or allow soup to boil.) Remove immediately from heat. Gradually add about 1 cup hot soup to the sour cream, stirring vigorously. Immediately blend into remaining soup. Cool slightly. Chill.

About 6 servings

NOTE: *fresh tart red cherries, pitted, can be substituted for the frozen cherries. Sweeten the soup to taste.*

Chilled soups are considered by many famous chefs to be the brightest spot in warm-weather menus. They are a short road to good eating and can be easily prepared. A generous bowl of soup, surrounded by crushed ice and accompanied by crisp crackers, makes a satisfying luncheon dish all by itself. Or served as the first course of a Summer meal, no appetite-awakener ranks higher. Here are six delicious chilled soups easy to do and so rewarding in subtle flavor and attractiveness.

Some like it

CHILLED POTATO SOUP GOURMET

TO PREPARE: 15 MIN.

- **1 – 10¼-oz. can frozen condensed cream of potato soup, slightly thawed**
- **1 soup-can water**
- **½ cup thick sour cream**
- **¼ cup sliced radishes**
- **2 tablespoons chopped green onions**

1. Heat soup and water in a saucepan until soup is thawed; stir occasionally.

2. Remove from heat and cool.

3. With a rotary beater, beat in a small amount of sour cream at a time until mixture is smooth. Stir in radishes and green onions. Chill thoroughly, 2 to 3 hrs.

About 4 servings

The short cuts of modern cookery are truly exemplified in this Potato Soup Gourmet — a flavor blend surpassing a deluxe Vichyssoise.