

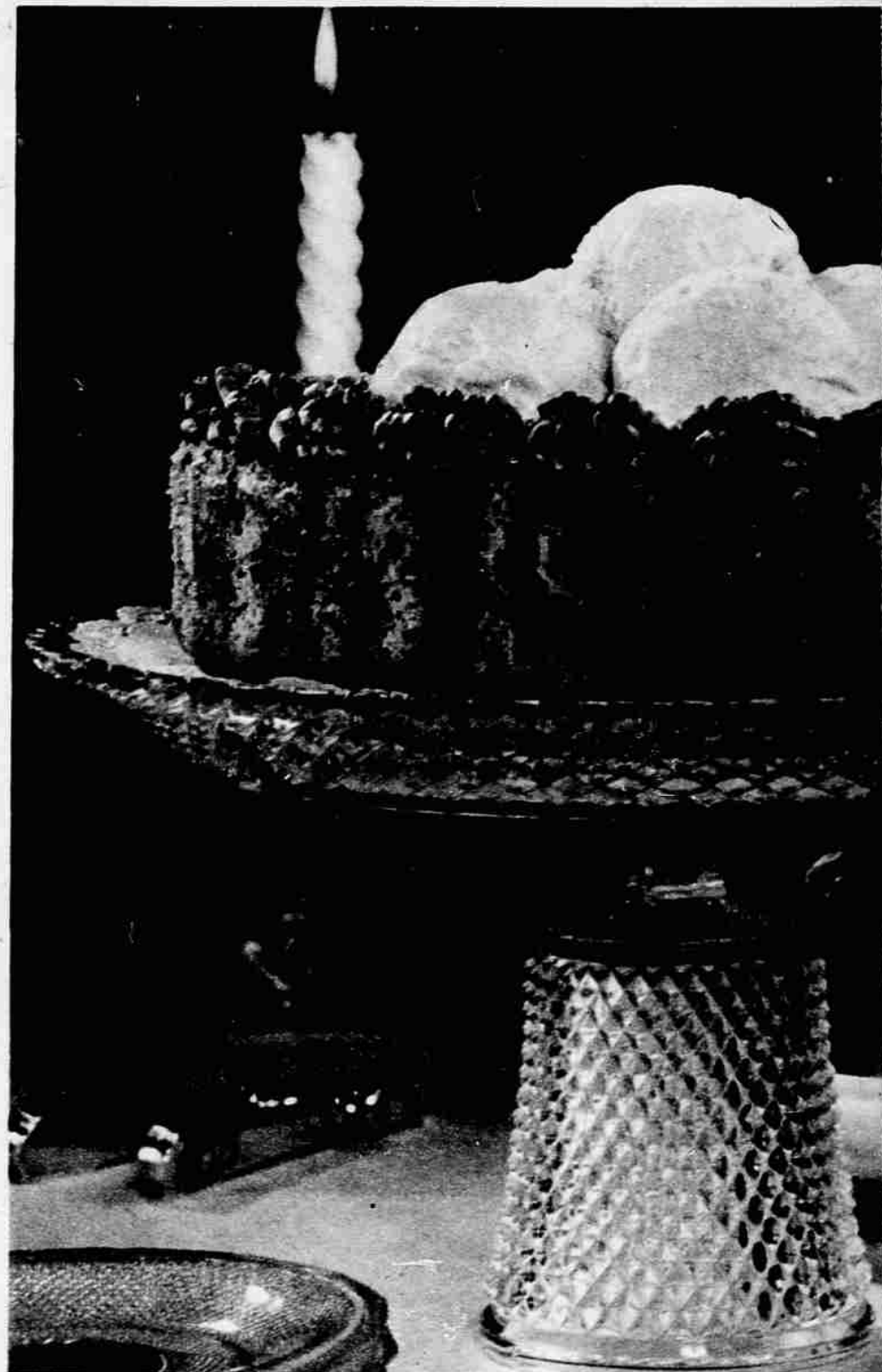
A ROSY TOUCH...

...to your Valentine's Day menu

Family Weekly Cookbook / MELANIE DE PROFT, Food Editor

■ Carry out the sentimental theme of this "hearts 'n' flowers" day by serving at least one dish with a rosy hue. This romantic color in the food, flowers, serving dishes, table linen, or decorations adds charm to your celebration honoring "Sir Cupid."

A pleasant orange-apricot sirup poured over this Walnut Dessert Ring gives it an unforgettable flavor. Ice cream balls and a colorful cherry sauce make it a dramatic party dessert.



A \$10 PRIZE-WINNING RECIPE
FROM A FAMILY WEEKLY READER
Mrs. James Shaeffer/North Canton, Ohio

MERRY CHERRY SALAD

TO PREPARE: 30 MIN.

TO FREEZE: 4 HRS.

- 1 cup diced canned peaches (reserve ¼ cup sirup)
- 1 8¼-oz. can pineapple tidbits, drained (reserve ¼ cup sirup)
- ½ cup chopped maraschino cherries, drained
- 1 pkg. strawberry-flavored gelatin
- 1 cup very hot water
- ½ teaspoon salt
- 1 tablespoon maraschino cherry sirup
- 1 tablespoon lemon juice
- 3 oz. cream cheese, softened
- 2 tablespoons mayonnaise
- 1 cup miniature marshmallows
- ½ cup chilled whipping cream

1. Butter a 9-in. pie pan. Chill pie pan, a bowl, and rotary beater in refrigerator.

2. Combine peaches, pineapple tidbits, and maraschino cherries. Chill in refrigerator.

3. Put gelatin into a bowl. Blend in hot water and salt and stir until gelatin is completely dissolved. Stir in the peach sirup, pineapple sirup, cherry sirup, and lemon juice. Chill in refrigerator or over ice and water until gelatin mixture is consistency of thick, unbeaten egg white.

4. Beat cream cheese and mayonnaise together until fluffy.

5. When gelatin mixture is of desired consistency, beat until light and fluffy. Stir several tablespoonfuls into the cream cheese. Continue to add gelatin mixture slowly, beating constantly until well blended. Stir in the chilled fruits and marshmallows.

6. Using chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Gently fold whipped cream into the cream cheese-gelatin mixture. Turn into the pie pan and freeze until firm, about 4 hrs. To serve, cut into wedges.

About 8 servings

WALNUT DESSERT RING

TO PREPARE: 45 MIN.

TO BAKE: 20-25 MIN.

(Allow about 45 min. for rising)

- 1 pkg. active dry yeast
- ½ cup warm water, 110°F to 115°F
- 1 tablespoon sugar
- 2 cups sifted flour
- ¼ cup nonfat dry milk
- ½ teaspoon salt
- ½ teaspoon ground mace
- ½ cup butter
- 1 teaspoon vanilla extract
- ½ cup sugar
- 3 eggs
- 1½ cups walnuts, finely chopped
- 1 cup apricot nectar
- ½ cup sugar
- 1½ tablespoons lemon juice
- ½ teaspoon grated lemon peel
- ½ cup undiluted frozen orange-juice concentrate, thawed

1. Grease a 9-in. (1½-qt.) ring mold. Set aside.

2. Soften yeast in warm water; let stand 5 to 10 min. Stir in 1 tablespoon sugar and ½ cup of the

flour. Set aside to

3. Sift together t

nonfat dry milk, s

4. Cream butter until butter is so

creaming until fl

eggs, one at a time

tion. Beat in the y

5. Add dry ingr

thoroughly after

chopped walnuts.

6. Turn into prep

paper and clean

place (about 80°F

¼ in. of top of pa

7. Bake at 350°F

tester or wooden

serted in cake.

8. Meanwhile, mi

apricot nectar, sug

to boiling; reduce

10 min. During la