

# SHURE 'N' IT'S FINE FOOD

As traditional as the shamrock are Gaelic Lamb Stew, Soda Bread, and Farmer's Sunday Cake, which readily make themselves at home on an American table. With the addition of a colorful and gay dressed salad (to round out the menu), these Irish dishes will put a bit of that famous Irish charm into your St. Patrick's Day dinner.

## GALIC LAMB STEW

Similar in consistency to the traditional, served in individual shallow dishes, a combination of well-seasoned broth and colorful vegetables makes a hearty main dish.

TO COOK: ABOUT 1 HR.

1 1-lb., 14-oz. can (about 8 slices) pineapple, drained (reserve sirup)  
1 No. 2 can (about 2¼ cups) unsweetened pineapple juice  
2 pkgs. lemon-flavored gelatin  
½ cup lemon juice  
2 cups shredded cabbage  
1 cup shredded carrots  
3 oz. (1 pkg.) cream cheese, softened  
1 tablespoon cream  
¼ cup chopped pimiento-stuffed olives

1. Add enough pineapple juice to reserved sirup to make 2 cups. Heat until very hot.  
2. Empty the gelatin into a bowl. Add the hot pineapple liquid and stir until gelatin is dissolved. Stir in 1½ cups pineapple juice and the lemon juice. Chill in refrigerator or over ice and water until mixture is slightly thicker than thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.  
3. Lightly oil a 9½ x 5¼ x 2¾-in. loaf pan with salad or cooking oil (not olive oil); set aside to drain.  
4. Mix softened cream cheese and cream together. Stir in the chopped olives. Shape mixture into eight balls; fit one ball in center of each pineapple ring, pressing it into place. Arrange two slices on bottom of pan, two slices on each side, and one on each end.  
5. Stir cabbage and carrots into slightly thickened gelatin mixture; turn mixture into pan. Chill until firm. Unmold. About 12 servings

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About 8 servings

## MOLDED PINEAPPLE-VEGETABLE LOAF

TO PREPARE: 30 MIN. TO CHILL: 4-5 HRS.

- 1 1-lb., 14-oz. can (about 8 slices) pineapple, drained (reserve sirup)
- 1 No. 2 can (about 2¼ cups) unsweetened pineapple juice
- 2 pkgs. lemon-flavored gelatin
- ½ cup lemon juice
- 2 cups shredded cabbage
- 1 cup shredded carrots
- 3 oz. (1 pkg.) cream cheese, softened
- 1 tablespoon cream
- ¼ cup chopped pimiento-stuffed olives

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