

Family Weekly Cookbook

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Food Editor

Fluffy Lime Punch

TO PREPARE: 10 MIN.

- 1 qt. unsweetened pineapple juice, chilled
- 1 qt. ginger ale, chilled
- 1 qt. lime sherbet
- 1 qt. vanilla ice cream

Combine ingredients in a large bowl. Using rotary beater, beat until just smooth. Pour mixture into punch bowl. Decorate punch bowl with clusters of frosted green grapes. Float lime slices garnished with small sprigs of mint in center of each slice. Serve immediately.

About 4 qts. punch

Crab-Meat Salad

TO PREPARE: 30 MIN. TO CHILL: 3-4 HRS.

- 1½ cups Cooked Pineapple Salad Dressing
- 1 6-oz. pkg. lemon-flavored gelatin
- ½ teaspoon salt
- 2 cups very hot water
- 1 cup cold water
- 3 tablespoons cider vinegar
- ¼ cup cream-style large-curd cottage cheese, sieved
- ½ cup coarsely chopped salted almonds
- ½ cup finely chopped celery
- ¼ cup finely chopped green pepper
- 1 tablespoon grated onion
- 2 teaspoons chopped pimiento
- ¼ lb. fresh crab meat, separated in pieces (bony tissue removed)
- ½ cup chilled whipping cream, whipped
- Fresh pineapple, thinly sliced pieces

1. Prepare salad dressing; chill thoroughly.

2. Put gelatin and salt into a bowl. Add hot water and stir until gelatin is completely dissolved. Blend in the cold water and vinegar. Chill in refrigerator or over ice and water until gelatin mixture is slightly thicker than consistency of thick, unbeaten egg white.

3. Meanwhile, lightly oil a fancy 2-qt. mold with salad or cooking oil (not olive oil); drain.

4. Thoroughly mix remaining ingredients except the crab meat, cream, and pineapple, with ½ cup of the salad dressing. Gently blend in crab meat. When gelatin mixture is of desired consistency, mix in the crab-meat mixture. Turn into prepared mold and chill until firm.

5. Fold the whipped cream into the remaining salad dressing. Chill until ready to serve.

6. Unmold onto chilled serving plate. Surround mold with the icy sliced pineapple. Serve mold and pineapple with the salad dressing.

About 8 servings

Cooked Pineapple Salad Dressing

TO PREPARE AND COOK: 25 MIN.

- ½ cup butter
- 2 tablespoons flour
- 2 tablespoons sugar
- Few grains salt
- 1 cup unsweetened pineapple juice
- 1 egg, slightly beaten
- 2 tablespoons lemon juice

1. Melt butter in top of a double boiler over medium heat. Blend in a mixture of the flour, sugar, and salt. Stir in the pineapple juice. Heat until mixture bubbles, bring to boiling, and cook 2 to 3 min. longer, stirring constantly.

2. Remove from heat. Stir about 3 tablespoons of the hot mixture into the beaten egg; immediately blend into mixture in double-boiler top. Set over simmering water and cook about 3 min., stirring constantly. Remove from heat and stir in the lemon juice. Cool; store in a covered jar in refrigerator.

About 1½ cups dressing

Ham-Egg Tea Sandwiches

TO PREPARE: 20 MIN.

- 6 hard-cooked eggs
- ½ cup finely chopped cooked ham
- ¼ teaspoon dry mustard
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 3 to 4 tablespoons thick sour cream

1. Cut each hard-cooked egg into halves. Remove egg yolks to a bowl and mash with a fork or press through ricer or sieve into a bowl. Put egg whites through a sieve and reserve for garnish.

2. Blend ham and a mixture of remaining ingredients into egg yolks. Cover and set in refrigerator until ready to use.

About 1 cup spread

For Sandwiches—Trim crusts from bread slices; flatten with a rolling pin. Cut into various fancy shapes (diamonds, scalloped-edge rounds, stars). Spread with whipped butter, then with egg mixture. Garnish outer edge with finely cut water cress, inner with the sieved egg whites, and center with caviar.



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