

TAKE A SALAD...

Tuna-Rice Salad

CONVENIENCE  FOOD RECIPE

TO PREPARE: 25 MIN.

Prepare $1\frac{1}{2}$ cups packaged precooked rice according to directions on package. Chill. Lightly toss rice with 1 7-oz. can tuna, drained and separated into pieces, $1\frac{1}{2}$ cups sliced celery, 2 tablespoons chopped pimiento, and 3 hard-cooked eggs, chopped. Add a mixture of 1 cup mayonnaise, 1 tablespoon lemon juice, 1 teaspoon grated onion, 1 teaspoon salt, and $\frac{1}{4}$ teaspoon pepper; toss lightly to coat evenly. Chill. Garnish with hard-cooked egg slices, tomato wedges, and parsley.

About 6 servings

Chef's Salad à la Gourmet

Prepare garlic salad-dressing mix according to directions on package and pour into a bowl. Slice fresh mushrooms lengthwise through stems and caps into the bowl of dressing. Cook frozen artichoke hearts according to package directions; drain and slice crosswise into the dressing. Marinate mushrooms and artichokes in salad dressing at least 2 hrs.

Score a large cucumber with peel; cut into thick slices and quarter. Tear salad greens such as escarole and spinach into pieces for salad and toss lightly with the cucumber in a salad bowl. Cover and chill in refrigerator.

Meanwhile, prepare crisp crumbled bacon (the more the better), small cubes of Swiss cheese, ripe olive rings, lightly browned croûtons, and matchlike strips of cold cooked roast beef, ham, turkey, or chicken.

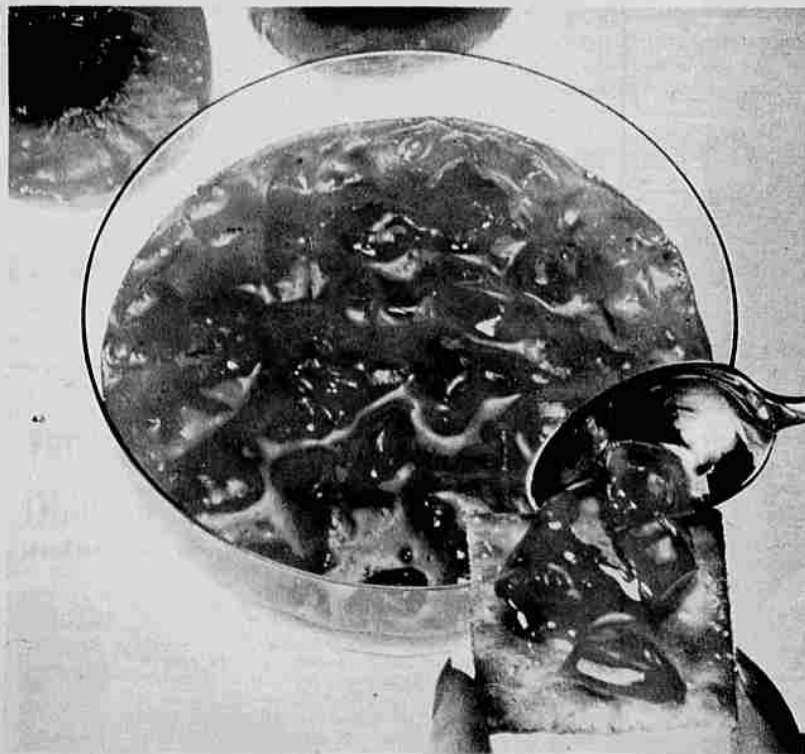
Just before serving, pour marinated mushrooms and artichokes over the salad greens together with the cheese, olives, and bacon; toss lightly. Mix in the croûtons at the very last moment, and arrange strips of meat or poultry over salad mixture in bowl. If desired, garnish with water cress, or sieved hard-cooked egg yolk, or slivered toasted almonds.



Upper Right, Clockwise: Coconut Cream for Layered Raspberry-Gelatin Mold; Layered Raspberry-Gelatin Mold; garlic dressing for Chef's Salad; Tuna-Rice Salad.

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 powdered 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; alternately stir and skim off foam for 5 min. Ladle quickly into 9 medium glasses. Cover with paraffin. Sure-Jell and Certo are recommended by General Foods Kitchens.

