

Chef's Salad

Prepare 1 env. **garlic salad-dressing mix** according to directions on package. Chill. In a large salad bowl, lightly toss together favorite **salad greens** (such as lettuce, curly endive, and romaine), diced **celery**, snipped **parsley**, and chopped **hard-cooked eggs**. Place a cut **tomato** in center of greens and arrange strips of cold cooked **ham** and **Cheddar cheese** garnished with **pimiento strips** around the tomato. (See photo.) Shake salad dressing vigorously; pour over greens and toss lightly.

Curried Tuna-Rice Salad

CONVENIENCE  FOOD RECIPE

TO PREPARE: 30 MIN.

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| 1 1/2 cups packaged precooked rice | 1/4 teaspoon white pepper |
| 1/2 cup mayonnaise | 1/2 teaspoon curry powder |
| 1/2 cup thick sour cream | 1/4 teaspoon paprika |
| 1/2 teaspoon prepared mustard | 3 hard-cooked eggs, chopped |
| 1 tablespoon lemon juice | 1 7-oz. can tuna, drained and separated in pieces |
| 1 teaspoon grated onion | 1 1/2 cups sliced celery |
| 1/4 teaspoon Angostura bitters | 2 tablespoons chopped pimiento |
| 1 teaspoon salt | |

1. Prepare rice according to directions on package. Chill.
2. Blend together the mayonnaise, sour cream, mustard, lemon juice, onion, bitters, and a mixture of the salt, pepper, curry powder, and paprika.
3. Combine rice, eggs, tuna, celery, and pimiento; toss lightly. Add the mayonnaise mixture and toss lightly to coat evenly. Chill thoroughly. Serve on lettuce. Garnish as for Tuna-Rice Salad. *About 6 servings*

Spicy Raspberry-Gelatin Mold

CONVENIENCE  FOOD RECIPE

TO PREPARE: 35 MIN.

For Top Layer:

- 1 1-lb., 12-oz. jar spiced peaches, drained and sliced (reserve sirup)
- 1 3-oz. pkg. black raspberry-flavored gelatin

For Bottom Layer:

- 1 3-oz. pkg. raspberry-flavored gelatin
- 1/4 teaspoon salt
- 3 oz. cream cheese, softened

1. Lightly oil a 5-cup ring mold with salad or cooking oil (not olive oil); drain. Arrange enough peach slices in bottom of mold to form a crown; set in refrigerator.
2. Add enough water to reserved peach sirup to make 2 cups liquid. Heat 1 cup of the liquid until very hot. Add to black raspberry-flavored gelatin and stir until gelatin is completely dissolved. Stir in the remaining cold liquid. Pour enough dissolved gelatin over peaches in mold to barely cover. Set both mold and remaining gelatin in refrigerator to chill until gelatin is slightly thicker than consistency of thick, unbeaten egg white. When both mixtures are of the same consistency, spoon gelatin over jelled peaches in mold.
3. Meanwhile, prepare raspberry-flavored gelatin; stir in the salt. Mix in the cream cheese as in recipe for Layered Raspberry-Gelatin Mold; complete mold and serve as suggested. *About 8 servings*

Layered Raspberry-Gelatin Mold

CONVENIENCE  FOOD RECIPE

For an added touch, serve with Coconut Cream.

TO PREPARE: 25 MIN.

For Top Layer (first mixture to be turned into mold)—Prepare **black raspberry-flavored gelatin** according to directions on package. If desired, use **pineapple** or **orange juice** for the liquid. If using pineapple juice, fold **pineapple chunks** into slightly thickened gelatin; if using orange juice, fold **orange pieces** into gelatin. Turn into an oiled mold and chill until just set, but not firm.

For Bottom Layer (second mixture to be turned into mold)—Meanwhile, prepare **raspberry-flavored gelatin**. With a spoon, stir **cream cheese** (3-oz. pkg. cheese per 3-oz. pkg. gelatin) vigorously until softened. Gradually add the dissolved gelatin, stirring constantly until all gelatin has been added and thoroughly blended into the cheese. Chill until mixture gels slightly. Spoon over first mixture (both layers should be of almost the same consistency when combined to avoid separation when unmolded). Chill until firm.

For Coconut Cream—Fold 1/4 cup **toasted coconut** into 1 cup **thick sour cream**. Turn into attractive bowl and set in center of mold.

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