

Desserts (Continued from page 14)

Creamy Cherry Mold

CONVENIENCE  FOOD RECIPES

TO PREPARE: 15 MIN. TO CHILL: ABOUT 4 HRS.

- 1 1-lb., 13-oz. can pitted dark, sweet cherries, drained and cut in halves (reserve sirup)
- 1 3-oz. pkg. cherry-flavored gelatin
- 2 cups thick sour cream

1. Add enough water to reserved cherry sirup to make 2 cups liquid. Heat 1 cup of the liquid until very hot; pour over gelatin in a bowl and stir until completely dissolved. Stir in remaining liquid.
2. Chill over ice and water or in refrigerator until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled over ice and water, stir frequently; if chilled in refrigerator, stir occasionally.
3. Lightly oil a 1½-qt. mold with salad or cooking oil (not olive oil); set aside to drain.
4. Blend sour cream into chilled gelatin mixture; stir in the drained cherries. Turn mixture into the mold and chill until firm. Unmold onto a chilled serving plate. 8 to 10 servings

Frozen Chestnut Pudding

 GOOD FOR FREEZING 

A dollop of whipped cream and a dash of maraschino cherry sirup served on each portion of this light pink pudding add vivid color contrast.

TO PREPARE: ABOUT 1½ HRS. TO FREEZE: 3 HRS.

- ¼ cup sugar
- 6 tablespoons water
- ½ lb. pitted dates
- 1 lb. chestnuts
- 2 tablespoons butter
- ½ cup cold milk
- 1½ teaspoons unflavored gelatin
- 1½ cups milk
- 1 egg yolk, slightly beaten
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup whipping cream
- 1 egg white
- 6 maraschino cherries, cut in halves and drained

1. Bring sugar and water to boiling in a small saucepan, stirring until sugar is dissolved; lower heat and cook 3 min. Pour sirup over dates in top of a double boiler; cover, place over simmering water and cook until dates are soft, about 1 hr. Press dates through a coarse sieve or food mill; set aside.
2. Meanwhile, with a pointed knife, cut ¼-in. slit in shell of each chestnut. Pour boiling water over chestnuts in a saucepan; cover, bring to boiling, and cook for 4 min. Drain, then dry chestnuts thoroughly on absorbent paper.
3. Heat the butter in a heavy skillet; add chestnuts and stir constantly over medium heat until chestnuts are thoroughly heated, about 10 min.
4. With a sharp knife, peel off shells and skins from chestnuts. Put nuts through fine blade of food chopper. Blend together the ground chestnuts and date purée.
5. Sprinkle gelatin evenly over the ½ cup cold milk; let stand 5 min. to soften. Scald (heat just until a thin film appears) the remaining milk in top of a double boiler over simmering water.
6. Add salt to egg yolk; stir in several tablespoons of the scalded milk, then gradually add to remaining scalded milk, stirring constantly. Cook over simmering water about 5 min., stirring occasionally.
7. Add softened gelatin to milk mixture and stir until completely dissolved. Chill over ice and water or in refrigerator until mixture begins to gel (gets slightly thicker).
8. Combine date-chestnut mixture and extract

with gelatin mixture; blend thoroughly. Gradually add cream, beating well.

9. Beat egg white until rounded peaks are formed and fold into chestnut mixture. Turn into refrigerator trays and freeze until mushy.
10. Remove from trays to large bowl and beat until creamy. Stir in drained cherries and return to trays. Freeze until firm.
11. Remove pudding from freezer a few minutes before serving to soften slightly. About 8 servings

Chocolate Pie Elegante

TO PREPARE: 30 MIN. TO CHILL: ABOUT 2 HRS.

(allow time to chill chocolate mixture)

Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)

- ½ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1 cup milk, scalded
- 2 sq. (2 oz.) unsweetened chocolate
- 2 egg yolks, slightly beaten
- ¼ cup sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup chilled whipping cream
- 2 egg whites

1. Prepare and bake pie shell; set aside to cool.
2. Sprinkle gelatin evenly over cold water in a bowl; let stand 5 min. to soften.
3. Melt chocolate in top of a double boiler over simmering water; add the scalded milk gradually, stirring until mixture is well blended and smooth.
4. Add sugar and salt to egg yolks; stir in several tablespoons of the milk-chocolate mixture, then blend into mixture in double boiler. Cook over simmering water 5 min., stirring frequently.
5. Remove from heat; add the gelatin and stir until completely dissolved. Blend in the extract.
6. Chill over ice and water or in refrigerator until mixture begins to gel (gets slightly thicker).
7. Using chilled bowl and beater, whip cream until it is of medium consistency (piles softly). Using clean bowl and beater, beat egg whites until rounded peaks are formed when beater is lifted upright. Gently fold beaten egg whites into whipped cream, then fold into gelatin mixture until thoroughly blended.
8. Turn mixture into cooled pie shell and sprinkle coarsely shredded unsweetened chocolate irregularly around outer edge of pie. Chill in refrigerator at least 2 hrs., or until firm. One 9-in. pie

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I was just thinking...

THE KINDEST THING that could be said about my relationship with the police department is that it has been unfortunate.

I'm not a hardened criminal, you understand. Just a little stupid.

Things got off to a poor start and so did I at the age of 17 when I took my driver's examination. I was so nervous and the policeman was so handsome that I killed the engine in an intersection. Then I forgot how to shift gears. He issued the license, I believe, because he was terrified ever to ride with me again.

A few years later, I noted a car behind me at a

stop sign. In mental myopia, I mistook the uniforms. So I speeded through several blocks before I began to hear something which wasn't the mating call of a marine.

"Serves her right," remarked one of the children who saw me get a ticket. It did, too, but how do you tell a policeman you thought he was a masquerader?

Until I acquired a parking spot, I collected top honors one year from the police station for overtime tickets. I parked on the street every morning and forgot all about the meter. The motorcycle policeman never did.

The epitome of my reluctant association with the boys in blue came the evening I took a cooling ride in my car. I didn't plan to get out because I was wearing a blouse, Bermuda shorts, and bedroom slippers. The traffic was heavy. So was the impact of the car which turned into mine.

While I crouched against my battered car, yanking away at my garments, the police arrived. They observed my driver's license and wanted to know if I had another one.

"Do you need two now?" I said haughtily.

"This one expired last year," they haughtied right back.

My assailant laughed all the way to his insurance company. I cried all the way to the police station.

I've always had a not-so-secret crush on the police chief in our town, but it has reached the point where I'm afraid to speak when we meet.

I think my tickets are showing.

Betty Johnson