



'Tis indeed a foine refreshin' salad to go with corned beef.

Hail to the Emerald Isle

Family Weekly Cookbook
MELANIE DE PROFT, Food Editor

McGinty's Corned Beef Loaf

TO PREPARE: 20 MIN.

TO HEAT: ABOUT 40 MIN.

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| 2 12-oz. cans corned beef | 2 teaspoons prepared mustard |
| $\frac{1}{4}$ cup fine dry bread crumbs | $\frac{3}{4}$ teaspoon garlic powder |
| 1 6-oz. can (about $\frac{2}{3}$ cup) evaporated milk | $\frac{1}{2}$ cup chopped pimiento-stuffed olives |
| 2 tablespoons prepared horse-radish | $\frac{1}{2}$ cup chopped celery |
| | 1 egg, beaten |

1. Put corned beef through medium blade of food chopper, or finely chop; set aside.
2. Soften bread crumbs in evaporated milk. Blend in horse-radish, mustard, and garlic powder. Add corned beef and remaining ingredients; mix lightly together. Lightly pack mixture into a 9 $\frac{1}{4}$ x5 $\frac{1}{4}$ x2 $\frac{3}{4}$ -in. loaf pan.
3. Set in a 350°F oven about 40 min., or until thoroughly heated. Unmold onto a warm serving platter and garnish with additional sliced pimiento-stuffed olives, if desired.

About 6 servings

Shamrock Grapefruit Salad

TO PREPARE: 15 MIN.

TO CHILL: 3-4 HRS.

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| $\frac{1}{2}$ cup cold water | $\frac{1}{4}$ cup fresh lime juice |
| $\frac{1}{2}$ cup fresh grapefruit juice | 1 cup fresh grapefruit juice |
| 2 tablespoons (2 env.) unflavored gelatin | $\frac{1}{4}$ teaspoon green food coloring |
| 1 cup boiling water | 1 cup fresh grapefruit sections, cut in halves |
| $\frac{1}{3}$ cup sugar | |

1. Lightly oil a 1-qt. shamrock-shaped mold with salad or cooking oil (not olive oil); set aside to drain.
2. Combine $\frac{1}{2}$ cup water and $\frac{1}{2}$ cup grapefruit juice in a bowl. Sprinkle gelatin evenly over liquid; let stand 5 min. to soften. Add boiling water and sugar to softened gelatin; stir until completely dissolved. Blend in lime juice, 1 cup grapefruit juice, and food coloring.
3. Pour 2 cups of the gelatin mixture into the mold. 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, fold the grapefruit sections into the remaining 1 cup gelatin mixture and spoon into mold.
4. Chill until firm, about 3 hrs. Unmold onto a chilled serving platter and garnish with salad greens and grapes.

About 6 servings

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