



A dramatic two-layer mold with a sparkling jewel-like base is crowned with a sumptuous chicken salad.

Summer Season Special Salads

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Here's a "Kiss That Cook, Love That Cook" Cookbook of Satisfying Summer Treats

If you're stumped for menu ideas that will whet summer appetites, here's a sensible cookbook of wholesome hot and cold main dishes, crisp, nourishing salads, and tall, cool drinks.

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3. Stir soy sauce into gelatin. Gradually add gelatin mixture to mayonnaise, beating until well blended.

4. Chill until mixture begins to gel (becomes slightly thicker). If chilled over ice and water, stir frequently; if chilled in refrigerator, stir occasionally.

5. Mix in chicken, celery, onion, and almonds. Fold in whipped cream. Turn mixture into mold; chill until just set, but not firm.

6. Meanwhile, mix 1 tablespoon gelatin, sugar, and salt together in a saucepan. Stir in reserved cherry liquid.

7. Add cranberry sauce to cherry mixture and break up with a fork. Stir over low heat until gelatin is completely dissolved and cranberry sauce is melted.

8. Remove from heat. Stir in drained cherries, lemon juice, and extract. Chill until mixture is just set, but not firm.

9. Spoon cherry mixture over chicken layer in mold. (Both layers should be of almost the same consistency when combined to avoid separation when unmolded.) Chill until firm, about 4 hrs.

6 to 8 servings

Empress Salad

Wash and thoroughly chill salad ingredients before preparing salad. Toss watermelon chunks, pear cubes (unpared), cucumber cubes, and escarole, torn in pieces, with slightly sweetened French dressing (made with lemon juice, not vinegar) to coat evenly. Serve immediately.

Western Salad Bowls

TO PREPARE: 20 MIN.

(allow time for beans to marinate)

- 1 1-lb. can whole green beans, drained
- Piquant Salad Dressing (see recipe)
- Romaine, torn in pieces and chilled
- 3 tomatoes, peeled, chilled, and sliced
- 6 Parmesan Toast Rings (see recipe)

1. Pour salad dressing over beans; cover and set in refrigerator to marinate at least 2 hrs., turning occasionally.

2. Pour off salad dressing and reserve. Toss about $\frac{1}{3}$ cup of the dressing with the chilled romaine pieces.

3. Transfer greens to six individual salad bowls; add tomato slices. Spoon about 1 teaspoon salad dressing over each tomato slice. Arrange beans through Parmesan Toast Rings and place on top of each salad. Sprinkle salads lightly with shredded Parmesan cheese and garnish with ripe olives.

6 servings

Piquant Salad Dressing ($\frac{3}{4}$ cup)—Combine in a jar $\frac{1}{2}$ cup salad oil, $\frac{1}{3}$ cup wine vinegar, 1 tablespoon sugar, 1 teaspoon instant minced onion, $\frac{1}{2}$ teaspoon seasoned salt, $\frac{1}{4}$ teaspoon paprika, $\frac{1}{8}$ teaspoon dry mustard, and $\frac{1}{4}$ teaspoon Worcestershire sauce. Cover and shake well to blend; shake before using.

Parmesan Toast Rings—Cut 6 slices white bread into rings with a $2\frac{3}{4}$ -in. doughnut cutter. Brush rings with melted butter and sprinkle on both sides with shredded Parmesan cheese. Place on a greased baking sheet and set in a 450°F oven about 5 min. to toast to a rich golden brown.

(Continued)

Cherry-Chicken Mold

TO PREPARE: 45 MIN.

TO CHILL: 4-5 HRS.

- $\frac{3}{4}$ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1 tablespoon soy sauce
- 1 cup mayonnaise
- 1 $\frac{1}{2}$ cups finely diced cooked chicken
- $\frac{1}{2}$ cup finely chopped celery
- $\frac{1}{2}$ teaspoon grated onion
- $\frac{1}{4}$ cup thinly sliced almonds, toasted
- $\frac{1}{2}$ cup chilled whipping cream, whipped
- 1 tablespoon (1 env.) unflavored gelatin
- 3 tablespoons sugar
- $\frac{3}{4}$ teaspoon salt
- 1 1-lb. can water-packed pitted tart red cherries, drained (reserve $\frac{1}{2}$ cup liquid)
- 1 1-lb. can jellied cranberry sauce
- $\frac{1}{2}$ teaspoons lemon juice
- $\frac{1}{4}$ teaspoon vanilla extract

1. Lightly oil a 1 $\frac{1}{2}$ -qt. mold with salad or cooking oil (not olive oil); set aside to drain.

2. Sprinkle 1 tablespoon gelatin over cold water in a bowl; let stand 5 min. Set over hot water until gelatin is completely dissolved.