

Dairy Nominations for June

Family Weekly Cookbook

MELANIE DE PROFT

Food Editor

Party Pink Ice Cream Pie

- 1 10-in. chocolate pie shell (see note)
- 1 qt. vanilla ice cream, slightly softened
- 1 7-oz. bottle lemon-lime carbonated beverage
- $\frac{1}{4}$ teaspoon peppermint extract
- $\frac{1}{4}$ teaspoon red food coloring

1. Prepare chocolate pie shell. Bake and cool, then chill until ready to use.
2. Working quickly, blend ice cream, lemon-lime beverage, extract, and food coloring together. Immediately turn into pie shell and freeze until firm, about 4 hrs.
3. When ready to serve, pipe swirls of sweetened whipped cream onto pie and garnish with pink cream patties (see photo). *One 10-in. pie*

Note: Use your favorite recipe for chocolate refrigerator cookies. Shape dough into rolls 2 in. in diameter; wrap and chill thoroughly. Cut chilled dough into $\frac{1}{4}$ -in. slices; arrange slices, with edges touching, on the bottom and sides of a 10-in. pie plate to form a pie shell. (Bake remaining slices as cookies.) Bake at 375°F for 8 to 10 min. Or, if desired, use your favorite recipe for chocolate crumb pie shell made with chocolate wafers or sandwich-style chocolate cookies.

Chilled Lemon Buttermilk Soup

Beat 3 eggs, $\frac{1}{2}$ cup sugar, and 2 tablespoons grated lemon peel together until thick and piled softly. Pour 2 qts. buttermilk gradually into the egg mixture, beating until blended. Chill about 2 hrs. before serving. On each serving, float a scored cucumber slice with a small sprig of parsley drawn through the center.

About 2½ qts.

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The surprise flavor of this Party Pink Ice Cream Pie is in the subtle blending of lemon-lime carbonated beverage and peppermint extract.

Frosty Fruit Salad

- 1 cup drained pineapple tidbits (reserve $\frac{1}{4}$ cup sirup)
- 1 cup orange pieces (1 to 2 oranges)
- 1 cup chopped pitted softened prunes*
- $\frac{1}{2}$ cup sliced maraschino cherries, well drained on absorbent paper
- 1 large ripe banana, sliced just before adding
- $\frac{1}{2}$ cup cold water
- 2 teaspoons unflavored gelatin
- 2 cups small-curd, cream-style cottage cheese, sieved
- 1 cup dairy sour cream
- 1 cup chilled whipping cream, whipped
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup chopped salted almonds

1. Prepare fruits and set aside.
2. Soften gelatin in cold water in a small saucepan; set over low heat until gelatin is dissolved, stirring constantly.
3. Blend the sour cream, whipped cream, reserved pineapple sirup, sugar, and salt into cottage cheese; stir in the gelatin.
4. Add the fruits and nuts and mix until well blended. Turn into refrigerator trays and freeze until firm, about 4 hrs.

5. Allow salad to soften slightly at room temperature before serving. To serve, cut into wedges. *About 12 servings*

*To soften prunes, put into a colander or sieve and set over boiling water 30 min., or until slightly softened and moist.

Blue Cheese Salad Dressing

- 4 oz. Blue cheese
- 2 tablespoons wine vinegar
- 1 tablespoon lemon juice
- $\frac{1}{2}$ teaspoon Worcestershire sauce
- $\frac{1}{2}$ teaspoon sugar
- $\frac{1}{2}$ teaspoon dry mustard
- $\frac{1}{2}$ teaspoon paprika
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{3}{4}$ cup salad oil

1. Crumble the Blue cheese into a bowl. Add the next three ingredients and blend until smooth.
2. Stir in a mixture of the next five ingredients. Gradually add the salad oil, beating constantly.
3. Store in covered container in refrigerator. Mix well before serving. *About 1¼ cups*

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