

# for the long <sup>July 4th</sup> week end



## Ham Mousse

TO PREPARE: 1 HR. TO CHILL: 2-3 HRS.

- 1/2 cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- 1/2 cup water
- 1 tablespoon prepared mustard
- Few grains cayenne pepper
- 4 cups finely chopped cooked ham
- 2 tablespoons chopped pimiento
- 2 tablespoons chopped sweet pickle
- 1 cup chilled whipping cream

1. Set a bowl and rotary beater in refrigerator to chill.
2. Pour the 1/2 cup cold water into a small bowl. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.
3. Bring 1/2 cup water to boiling. Stir in the softened gelatin, mustard, and cayenne pepper. Stir until gelatin is completely dissolved. Cool; chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
4. Lightly oil a 1 1/2-qt. mold with salad or cooking oil (not olive oil); set aside to drain.
5. When gelatin is of desired consistency, blend in the ham, pimiento, and pickle.
6. Using the chilled bowl and beater,

beat whipping cream until of medium consistency (piles softly). Fold whipped cream into ham mixture. Turn into mold; chill in refrigerator until firm.

7. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate lined with curly endive and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.) Garnish top of mold with pimiento strips. Arrange halves of hard-cooked eggs with **Spicy Gelatin Cubes** around mold. *About 8 servings*

## Crab Meat Mousse

Follow recipe for Ham Mousse for method only; use a 1-qt. mold. Soften 1 tablespoon (1 env.) unflavored gelatin in 1/4 cup cold water. Mix together 1/4 cup lemon juice, 1 teaspoon salt, 1/4 teaspoon paprika, and few grains pepper. Dissolve gelatin completely by placing over hot water. Stir into lemon-juice mixture. Chill. Drain, remove bony tissue, and separate contents of 2 6 1/2-oz. cans (about 2 2/3 cups) crab meat. When gelatin is of desired consistency, blend in the crab meat. Whip 1 cup whipping cream. Fold into crab-meat mixture. Turn into mold and chill until firm.



## Blueberry Tarts

Prepare your favorite pastry or pie crust mix for tarts. Prick bottoms and sides of shells with a fork. Bake until light golden brown. Cool on cooling rack. Carefully

remove from pans. Fill each tart shell with fresh blueberries which have been rinsed and drained. Serve with sweetened whipped cream.

## Spicy Gelatin Cubes

CONVENIENCE FOOD RECIPE

TO PREPARE: 7 MIN. TO CHILL: 2 HRS.

- 1 pkg. cherry-flavored gelatin
- 1 1/2 cups spicy peach sirup  
(sirup from 1 No. 2 1/2 can spiced peaches; reserve peaches for relish tray or other food preparation)
- 1/2 cup water
- 1/4 teaspoon almond extract

1. Empty gelatin into a bowl. Heat 1 cup of the peach sirup until very hot. Add to the gelatin and stir until gelatin is completely dissolved. Stir in the remaining 1/2 cup peach sirup, water, and almond extract.
2. Pour into an 8x8x2-in. pan and chill in refrigerator until firm.
3. When ready to serve, cut gelatin into 1/2-in. cubes. Arrange cubes around Ham Mousse (see photo).

## Flavor-Rich Baked Beans

CONVENIENCE FOOD RECIPE

TO PREPARE: 15 MIN. TO BAKE: 15-20 MIN.

- 2 1-lb. cans baked beans in tomato sauce
- 1 cup gingersnap crumbs (about 15 gingersnaps)
- 1/4 cup catsup
- 2 tablespoons molasses
- 1 tablespoon instant minced onion
- 1/2 teaspoon seasoned salt
- 3 slices bacon

1. Grease a shallow, 1-qt. baking dish.
2. Mix together the baked beans, gingersnap crumbs, catsup, molasses, onion, and seasoned salt. Turn into the baking dish and arrange bacon slices over top of bean mixture.
3. Bake at 375°F 15 to 20 min., or until mixture is thoroughly heated and bacon is cooked. Set under broiler 2 to 3 min. to crisp bacon. *About 8 servings*

Serve with frankfurters hot from the grill, assorted cold cuts, or crunchily fried chicken.

## Potato Salad with Sour Cream Dressing

TO PREPARE: 45 MIN.

- 8 (about 2 1/2 lbs.) medium-size potatoes
- 3/4 cup chopped onion
- 1/2 cup chopped celery
- 1/2 cup cider vinegar
- 1 1/2 teaspoons paprika
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups thick sour cream
- 1/4 cup butter

1. Wash potatoes. Cook covered in boiling salted water to cover 20 to 30 min., or until potatoes are tender when pierced with a fork; drain. To dry potatoes, shake pan over low heat. Peel potatoes, cut into cubes, and put into a large bowl. (The cubed potatoes will measure approximately 6 cups.)
2. Add to the potatoes the onion, celery, and a mixture of the vinegar, paprika, salt, and pepper; toss lightly with a fork; let stand 15 min.

3. Meanwhile, in top of a double boiler over simmering water, heat the sour cream and butter. Stir until butter and sour cream are well blended.
4. Pour sour-cream mixture over potato mixture and toss lightly to coat evenly. Chill thoroughly in refrigerator before serving. Garnish with parsley. *About 8 servings*

## Garden Potato Salad

CONVENIENCE FOOD RECIPE

TO PREPARE: 10 MIN.

- 2 1-lb. cans potato salad
- 1/2 cup thinly sliced radishes (about 8 radishes)
- 1 medium-size cucumber, rinsed, pared, and diced
- 6 green onions, cut in 1/2-in. pieces

Put potato salad into a bowl. Add the radishes, cucumber, and onion; lightly toss together. Chill thoroughly in refrigerator. Before serving, toss lightly. *About 8 servings*