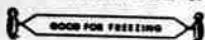


FROZEN PINEAPPLE SALAD



TO PREPARE: 35 MIN.

TO FREEZE: 3-4 HRS.

- 1 9-oz. can sliced pineapple, drained (reserve sirup), cut in $\frac{1}{2}$ in. pieces
- $\frac{1}{2}$ cup butter or margarine
- 2 tablespoons flour
- 2 tablespoons sugar
- Few grains salt
- 1 egg, slightly beaten
- 2 tablespoons lemon juice

- $\frac{3}{4}$ cup orange sections (about 2 medium-size oranges), cut in $\frac{1}{2}$ in. pieces
- $\frac{1}{2}$ cup maraschino cherries, cut in quarters and drained thoroughly
- 12 marshmallows, cut in eighths
- $\frac{1}{4}$ cup chopped pecans
- 2 cups chilled whipping cream

1. Chill a bowl and rotary beater.
2. Measure reserved pineapple sirup in a 1-cup measuring cup for liquids and add enough water to measure 1 cup.
3. Melt the butter in top of a double boiler over medium heat. Blend in a mixture of flour, sugar, and salt. Heat until mixture bubbles, stirring constantly. Remove from heat. Add pineapple liquid gradually; stir constantly. Bring to boiling and cook until thickened, stirring constantly.
4. Remove from heat and stir about 3 tablespoons hot mixture into the beaten egg; immediately blend into mixture in double-boiler top. Place over simmering water and cook 3 to 5 min., stirring constantly. Remove from heat and stir in the lemon juice. Cool; chill thoroughly.
5. When dressing has chilled, lightly toss the pineapple with pieces of orange, cherry, marshmallow, and the pecans.
6. Using chilled bowl and beater, beat whipping cream, 1 cup at a time, until cream is of medium consistency (piles softly). Spread the chilled dressing and whipped cream over fruit mixture and fold together until thoroughly blended. Spoon mixture into refrigerator trays; set in freezing compartment; freeze until firm, 3 to 4 hrs.
7. Allow to thaw slightly before serving. Place slices or squares of frozen salad on chilled salad plates; garnish with sprigs of mint or water cress.

About 16 servings

LUNCHEON SALAD

TO PREPARE: 25 MIN.

TO BROIL: 8-10 MIN.

- 6 large firm tomatoes
- Salt
- 2 hard-cooked eggs, diced
- 1 cup chopped frankfurters
- $\frac{1}{2}$ cup cooked peas
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{4}$ teaspoon salt
- Few grains black pepper
- 2 tablespoons butter

1. Rinse tomatoes; cut out and discard stem ends. Cut a thin slice from top of each tomato. With a spoon, scoop out pulp. Invert shells and set aside to drain. Lightly sprinkle inside of each tomato shell with salt.
2. Lightly mix together the eggs, frankfurters, peas, mayonnaise, salt, and pepper. Spoon mixture into tomato shells. Dot with butter.
3. Place tomatoes in broiler with tops about 4 in. from source of heat. Broil 8 to 10 min., or until thoroughly heated and tops are lightly browned.

6 servings

SHRIMP SLAW

TO PREPARE: 25 MIN.

- 3 cups cooked shrimp, deveined and cut in pieces
- 2 cups shredded cabbage
- 1 cup chopped celery
- $\frac{3}{4}$ cup mayonnaise
- 2 tablespoons tarragon vinegar
- 2 tablespoons cream
- 2 tablespoons finely chopped parsley
- 2 tablespoons minced onion
- $\frac{1}{2}$ teaspoon celery seed
- $\frac{1}{2}$ teaspoon sweet basil
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper

1. Lightly toss the shrimp with cabbage and celery. Chill.
2. Blend together the mayonnaise, tarragon vinegar, cream, parsley, onion, and a mixture of the celery seed, sweet basil, salt, and pepper. Chill.
3. Just before serving, pour dressing over shrimp mixture; toss lightly.

About 6 servings

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