

POTATO-SALAD MOLD

CONVENIENCE FOOD RECIPE

HERBED BISCUIT RING

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TO PREPARE: 15 MIN.

TO BAKE: 15 MIN.

- 1/4 cup butter or margarine
- 1/2 teaspoon lemon juice
- 1/2 teaspoon celery seed
- 1/2 teaspoon sage
- 1/2 teaspoon thyme
- Few grains salt
- Few grains paprika
- 1 - 8-oz. container ready-to-bake biscuits

1. Put butter into a bowl and soften with a wooden spoon. Blend in the lemon juice, celery seed, sage, thyme, salt, and paprika. Cover and set in refrigerator at least 1 hr. to allow flavors to blend thoroughly.
2. Allow herb butter to soften slightly before using.
3. Open biscuit container according to directions on package. Separate biscuits and spread each biscuit with the herb butter.
4. On a baking sheet, arrange biscuits to form a ring, slightly overlapping.
5. Bake at 400° F 15 min., or until golden brown. Serve hot.

10 biscuits

TO PREPARE: 25 MIN.

TO CHILL: 3-4 HRS.

- 3/4 cup quick chicken broth, cooled (dissolve 2 chicken bouillon cubes in 3/4 cup hot water)
- 1 tablespoon (1 env.) unflavored gelatin
- 2 - 1-lb. jars mayonnaise-style potato salad
- 1/2 cup sliced celery
- 1/4 cup sliced green onions
- 1 teaspoon garlic salt
- 1 cup thick sour cream

1. Pour cooled chicken broth into a small bowl. Sprinkle gelatin evenly over broth. Let stand 5 min. to soften.
2. Dissolve gelatin completely by placing over hot water. Chill until mixture is slightly thicker than consistency of thick, unbeaten egg white; stir occasionally.
3. Lightly oil a 5 1/2-cup ring mold with salad or cooking oil (not olive oil); drain.
4. When gelatin is of desired consistency, blend in a mixture of the potato salad, celery, green onions, and garlic salt. Blend in the sour cream. Turn mixture into mold; chill until firm.
5. To unmold, run tip of knife carefully around edges of mold. Invert onto a chilled serving plate; 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.)

About 8 servings

GOURMET BAKED BEANS

CONVENIENCE FOOD RECIPE

This modern version of an all-time favorite is reminiscent of the old-fashioned bean pot oozing with juicy goodness and filling the kitchen with an unforgettable aroma of beans as they baked for hours and hours.

TO PREPARE: 15 MIN.

TO BAKE: 35-40 MIN.

- 1 tablespoon cider vinegar
- Undiluted evaporated milk (about 1 cup)
- 1/2 cup firmly packed brown sugar
- 1/4 cup sifted flour
- 1 teaspoon dry mustard
- 1/2 teaspoon salt
- 1 tablespoon molasses
- 1/4 teaspoon Worcestershire sauce
- 2 drops Tabasco
- 2 - 1-lb. cans (about 4 cups) molasses-style baked beans

1. Grease a 1 1/2-qt. casserole.
2. Pour vinegar into a 1-cup measuring cup for liquids. Add enough evaporated milk to measure 1 cup liquid; blend thoroughly.
3. Mix together in a bowl the brown sugar, flour, dry mustard, and salt. Add the evaporated-milk mixture gradually, blending thoroughly. Blend in the molasses, Worcestershire sauce, and Tabasco. Add the baked beans; mix gently but thoroughly. Turn into casserole.
4. Bake at 350° F 35 to 40 min.; stir 2 or 3 times during baking. Garnish with onion rings.

6 to 8 servings

No jam tastes like the kind you make yourself!

Easy! Thrifty! No failures—and only one-minute boil with Certo or Sure-Jell!



Sure-Jell and Certo are brands of pectin... the fruit substance that causes jelling. The amount of pectin in fruits varies—so Sure-Jell or Certo takes the guesswork out of jam and jelly making. Recipes with package and bottle. Products of General Foods.



Recipe: perfect homemade peach jam. Peel, pit and crush 3 lbs. fully ripe peaches. Mix 4 cups prepared fruit in very large saucepan with 1 box Sure-Jell. (Or use liquid Certo—recipe on bottle.) Stir over high heat until mixture comes to hard boil.



Stir in 5 cups sugar at once. Bring to full rolling boil. Boil hard for 1 minute only, stirring constantly. This short boil time means less juice boils away—so you get up to 50% higher yield, and the flavor comes through fresher—with Sure-Jell or Certo!



Remove from heat; then alternately stir and skim off foam for 5 minutes. Ladle into glasses. Paraffin at once. Yield: 9 medium glasses, for mere pennies a glass! And you're sure of perfect results with either powdered Sure-Jell or liquid Certo!