

JELLIED CONSOMME MADRILENE

TO PREPARE: 20 MIN.

- ½ cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- 1 cup quick chicken broth (dissolve 2 chicken bouillon cubes in 1 cup hot water)
- 3 cups tomato juice
- ½ cup chopped green pepper
- 1 teaspoon sugar
- 2 teaspoons lemon juice
- 2 teaspoons Angostura aromatic bitters

1. Pour water into a small bowl. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.

2. Blend together in a saucepan the chicken broth, tomato juice, green pepper, and sugar. Cover; simmer 6 to 8 min., or until green pepper is tender. Strain. Add the lemon juice, aromatic bitters, and softened gelatin to the hot broth. Stir until gelatin is completely dissolved. Pour into a bowl and cool. Cover and chill until firm, about 5 hrs.

3. Just before serving, beat mixture lightly with a fork. Garnish each serving with a lemon slice.

About 4 servings

CHILLED LIMA-BEAN SOUP

TO PREPARE: 25 MIN.

- 3 cups cooked large dried lima beans (about 1 ¼ cups, uncooked)
- ½ cup butter or margarine
- ½ cup sliced scallions or green onions
- 2 - 10 ½- to 11-oz. cans (2 ½ cups) condensed consommé
- 1 cup cream
- ¼ teaspoon salt
- ¼ teaspoon Accent

1. Heat butter in a large saucepan over low heat. Add the onion and cook over medium heat, occasionally moving and turning with a spoon. Remove from heat.

2. Stir in the lima beans and consommé. Return to heat and cook about 10 min.

3. Force vegetables through a fine sieve or food mill. Set aside to cool.

4. Blend in the cream, salt, and Accent. Cover and chill. Serve in chilled bowls garnished with paprika and chopped chives or parsley.

10 servings

CHERRY SOUP

A Hungarian specialty

TO PREPARE: 30 MIN.

- 1 qt. water
- 2 pkgs. (about 2 lbs.) sweetened frozen tart red cherries
- ½ teaspoon salt
- ½ cup cold water
- ¼ cup flour
- 3 egg yolks, slightly beaten
- 1 cup thick sour cream

1. Bring water to boiling in a 3-qt. saucepan having a tight-fitting cover. Add frozen cherries and salt; break up frozen blocks with a fork. Bring to boiling. Cover and simmer 10 min.

2. Meanwhile, pour cold water into a 1-pt. screw-top jar; sprinkle with flour. Cover jar tightly; shake until well blended. Slowly pour flour mixture into cherry mixture, stirring constantly. Bring to boiling; cook 3 to 5 min., stirring occasionally.

3. Remove from heat. Gradually add about ½ cup hot soup to the egg yolks, stirring vigorously. Immediately blend into soup. Stirring constantly, cook over low heat 2 to 3 min. (Do not overcook or allow soup to boil.) Remove immediately from heat. Gradually add about 1 cup hot soup to the sour cream, stirring vigorously. Immediately blend into remaining soup. Cool slightly. Chill.

About 6 servings

NOTE: fresh tart red cherries, pitted, can be substituted for the frozen cherries. Sweeten the soup to taste.

Chilled soups are considered by many famous chefs to be the brightest spot in warm-weather menus. They are a short road to good eating and can be easily prepared. A generous bowl of soup, surrounded by crushed ice and accompanied by crisp crackers, makes a satisfying luncheon dish all by itself. Or served as the first course of a Summer meal, no appetite-awakener ranks higher. Here are six delicious chilled soups easy to do and so rewarding in subtle flavor and attractiveness.

Some like it**CHILLED POTATO SOUP GOURMET**

TO PREPARE: 15 MIN.

- 1 - 10 ¼-oz. can frozen condensed cream of potato soup, slightly thawed
- 1 soup-can water
- ½ cup thick sour cream
- ¼ cup sliced radishes
- 2 tablespoons chopped green onions

1. Heat soup and water in a saucepan until soup is thawed; stir occasionally.

2. Remove from heat and cool.

3. With a rotary beater, beat in a small amount of sour cream at a time until mixture is smooth. Stir in radishes and green onions. Chill thoroughly, 2 to 3 hrs.

About 4 servings

The short cuts of modern cookery are fully exemplified in this Potato Soup Gourmet—a flavor blend surpassing a deluxe Vichyssoise.

GAZPACHO SOUP

Dashing and colorful as a Spanish dance, this "salad soup" will add excitement to an everyday menu. When made by Spanish cooks, gazpacho is often jellied, but this easy blender version is merely chilled thoroughly before serving.

TO PREPARE: 25 MIN.

- 2 cups quick meat broth (dissolve 2 beef bouillon cubes in 2 cups hot water), cooled
- 3 tablespoons olive oil
- 1 clove garlic, cut in pieces (spear pieces with wooden picks for easy removal)
- 4 to 6 saltine crackers
- ½ onion, sliced
- 3 stalks celery, cut in pieces
- 4 sprigs parsley
- 2 or 3 sprigs water cress
- 2 cups tomato juice
- 2 tablespoons lemon juice
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 3 or 4 drops Tabasco
- 1 medium-size ripe tomato
- ½ small unpared cucumber, cut in ¼-in. slices

1. Combine the olive oil and garlic in a small bowl. Set aside.

2. Put crackers into blender container; cover and blend to make coarse crumbs. Turn crumbs in to a bowl.

3. Pour cooled broth into blender container with the onion, celery, parsley, and water cress. Cover and blend until coarsely chopped. Pour over cracker crumbs.

4. Remove and discard garlic from olive oil. Stir oil into vegetable mixture. Thoroughly blend in the tomato juice, lemon juice, salt, pepper, and Tabasco. Chill thoroughly, until flavors are blended, about 4 hrs.

5. Just before serving, rinse tomato; peel, cut out stem end, and cut into eighths. Add tomato and cucumber to soup. Serve in chilled bowls.

About 6 servings

COLD**CURRIED CUCUMBER SOUP**

TO PREPARE: 25 MIN.

- 4 cups diced unpared cucumbers
- 1 cup finely diced pared potatoes, uncooked
- ¾ cup sliced leeks
- ¼ cup chopped parsley
- 2 - 14 ½-oz. cans (about 3 ½ cups) chicken broth
- ¼ cup water
- 1 ½ teaspoons salt
- ½ teaspoon dry mustard
- ½ teaspoon curry powder
- ¼ teaspoon white pepper
- ¾ cup chilled whipping cream
- ¼ cup diced unpared apple

1. Mix together in a saucepan the cucumbers, potatoes, leeks, parsley, chicken broth, water, salt, mustard, curry powder, and white pepper. Cover and cook until potatoes are tender. Force through a sieve or food mill. Cool slightly. Chill.

2. To serve, thoroughly blend cream into chilled mixture. Mix in apple. Garnish each serving with sprigs of parsley.

About 8 servings



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