

RECIPES TO Usher In Spring

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor



Saucy Tomato Appetizer Mold, unique in zesty flavor, is equally exciting served as an appetizer or salad.

Rosy Ginger Sauce

Enhance sponge cake or ice cream with this rhubarb-strawberry sauce for a quick, yet sophisticated, spring dessert.

- 1 lb. fresh rhubarb
- 1 pt. fresh strawberries
- ½ cup sugar
- 2 teaspoons cornstarch
- ½ teaspoon ground allspice
- ½ cup sugar
- 2 tablespoons finely chopped preserved ginger

1. Cut rhubarb into ¾-in. slices (do not peel, if

tender). Rinse and slice strawberries.

2. Combine rhubarb and ½ cup sugar in a heavy saucepan; cover tightly and cook until rhubarb is tender, about 5 min.

3. Meanwhile, mix together cornstarch, allspice, and remaining ½ cup sugar. Stirring constantly, gradually add to rhubarb and cook until mixture boils and thickens slightly.

4. Add berries and ginger. Cook 2 to 3 min., stirring occasionally. Cool. About 3 cups sauce

Saucy Tomato Appetizer Mold

- ½ cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- 2 8-oz. cans tomato sauce
- 1 1-lb. can applesauce
- 2 tablespoons lemon juice
- ½ teaspoon crushed rosemary
- ¼ teaspoon ground allspice

1. Lightly oil a 1-qt. fancy mold with salad or cooking oil (not olive oil); set aside to drain.
2. Soften gelatin in the cold water in a small saucepan; set over low heat, stirring constantly, until gelatin is dissolved.
3. Blend remaining ingredients together and stir in the dissolved gelatin. Turn into the mold and chill until firm, about 3 hrs.
4. To serve, unmold onto a chilled crystal serving plate; if desired, set the plate in a shallow bowl of crushed ice. 1 qt. mold

Note: This mixture is a pleasant salad combination with the *Chicken-Crab Meat Casserole Rosemary*. Chill in eight ½-cup molds.

Shrimp with Relish Embellishments

Set a bowl of *Marinated Shrimp* in the center of a serving tray; surround with short lengths of stuffed celery, overlapping slices of scored cucumber, and crisp crackers of assorted kinds and shapes. *Saucy Tomato Appetizer Mold* completes this appetizer service.

Marinated Shrimp—Marinate cooked fresh shrimp in an Italian-style salad dressing for at least 2 hrs. in refrigerator. Drain and transfer to a crystal bowl or arrange artistically around the appetizer mold.

Blue Cheese Stuffing for Celery—Thoroughly blend 3 oz. Blue cheese, crumbled, 2 tablespoons thick sour cream, ½ teaspoon grated onion, 1 teaspoon snipped parsley, and ¼ teaspoon Worcestershire sauce. Shortly before serving, generously fill 2-in. lengths of celery with the mixture. Sprinkle lightly with paprika.

Creamy Olive Stuffing for Celery—Beat 1 3-oz. pkg. cream cheese, softened, and 1 tablespoon milk together until fluffy. Blend in 2 tablespoons chopped pimiento-stuffed olives, 1 teaspoon onion juice, and ½ teaspoon seasoned salt. Fill 2-in. lengths of celery and garnish each with a stuffed olive slice.

(Continued on page 8)

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