

MIX MADE CAKES

SHORT-CUT OATMEAL CAKE

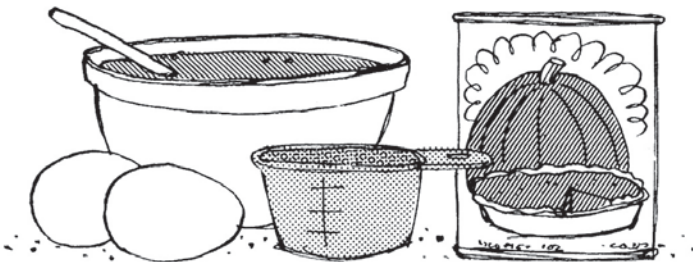
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| 1 cup uncooked rolled oats | 2 eggs |
| $\frac{1}{4}$ teaspoon salt | 1 cup water |
| $1\frac{1}{2}$ cups boiling water | $\frac{1}{2}$ teaspoon soda |
| 1 package spice cake mix | Coconut Topping |

Combine oatmeal, salt and boiling water; set aside. Prepare cake mix as directed on box, using 2 eggs but only 1 cup water. Add oatmeal mixture and soda; mix well. Turn batter into prepared 9x13-inch pan. Bake at 350 degrees for about 40 minutes until cake tests done. Cool in pan; frost with **COCONUT TOPPING**: Melt 6 tablespoons butter, stir in $\frac{1}{2}$ cup packed brown sugar and $\frac{1}{4}$ cup evaporated milk. Heat mixture just to a boil, stirring. Remove from heat; add 1 cup shredded coconut and $\frac{1}{2}$ cup chopped nuts.

DEVIL'S FOOD BANANA CAKE

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| 1 package devil's food cake mix | 1 cup water |
| 1 package banana cream instant pudding mix | 4 eggs |
| | Quick Chocolate Fluffy Frosting |

Place cake mix, instant pudding mix, water and eggs in large mixer bowl. Blend ingredients on low speed. Turn to medium speed; beat 4 minutes. Turn batter into 3 prepared 8 or 9-inch cake pans. Bake at 350 degrees for 25 to 30 minutes. Cool; fill and frost with **QUICK CHOCOLATE FLUFFY FROSTING**: In small mixer bowl combine 1 envelope whipped topping mix, 1 package chocolate instant pudding mix and $1\frac{1}{2}$ cups cold milk. Whip until mixture forms soft peaks, about 4 to 6 minutes.



PUMPKIN SPICE CAKE

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| 1 package spice cake mix | 2 eggs |
| 2 cups canned pumpkin | $\frac{1}{3}$ cup water |
| 2 teaspoons soda | |

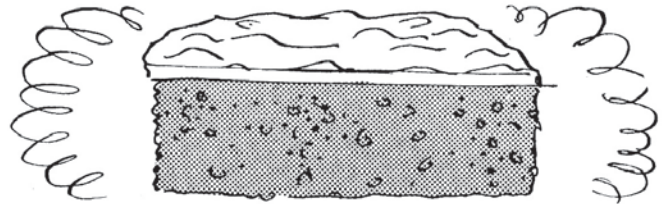
Place cake mix, pumpkin, soda, eggs and water in large mixer bowl. Blend ingredients on low speed. Turn to medium speed; beat 4 minutes. Spoon batter into greased and floured 9x13-inch pan. Bake at 350 degrees for 45 to 50 minutes. Cool then frost as desired.

MOCK GERMAN CHOCOLATE CAKE

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| 1 package chocolate cake mix | $\frac{1}{2}$ cup salad oil |
| 1 package chocolate instant pudding mix | 4 eggs |
| 1 cup buttermilk | Instant Coconut-Pecan Frosting |

Place cake mix, instant pudding mix, buttermilk, oil and eggs in large mixer bowl. Blend ingredients on low speed. Turn to medium speed; beat 4 minutes. Spoon batter into 3 prepared 9-inch cake pans. Bake at 350 degrees for 25 to 30 minutes. After cooling, fill layers and frost top of cake with Instant Coconut-Pecan Frosting.

INSTANT COCONUT-PECAN FROSTING: In small mixer bowl combine 1 package instant coconut cream pudding and 1 cup coffee cream. Beat slowly until well blended, about 1 minute. Stir in 1 cup flaked coconut and 1 cup chopped pecans.



SOUTHERN PECAN CAKE

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| 1 package yellow cake mix | $1\frac{1}{4}$ cups water |
| 1 3-ounce package cream cheese, softened | 1 cup finely chopped pecans |
| 3 eggs | Easy Caramel Frosting |

Combine cake mix, cream cheese, eggs and water in large mixer bowl. Blend ingredients on low speed. Turn to medium speed; beat 4 minutes. Stir in pecans. Spoon batter into greased and floured 9x13-inch pan. Bake at 350 degrees for 30 to 35 minutes. Cool in pan. Frost with **EASY CARAMEL FROSTING**: Melt $\frac{1}{4}$ cup butter in saucepan. Stir in $\frac{1}{4}$ cup packed brown sugar and $\frac{1}{4}$ cup evaporated milk. Heat until sugar dissolves; cool slightly. Beat in $2\frac{1}{2}$ cups powdered sugar and 1 teaspoon vanilla.

BANANA YELLOW CAKE

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| 1 package yellow cake mix | $\frac{3}{4}$ cup water |
| $\frac{1}{8}$ teaspoon soda | 1 cup mashed bananas (2 to 3 medium) |
| 2 eggs | $\frac{1}{3}$ cup chopped nuts |

Combine cake mix and soda in large mixer bowl; add eggs, water and bananas. Blend ingredients on low speed. Turn to medium speed; beat 4 minutes. Stir in nuts. Pour into greased and floured 9x13-inch pan. Bake at 350 degrees for 30 to 35 minutes. Cool then frost as desired.

STRAWBERRY PARTY CAKE

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| 1 package white or yellow cake mix | $\frac{3}{4}$ cup salad oil |
| 3 tablespoons flour | 4 eggs |
| 1 package strawberry gelatin | $\frac{1}{2}$ cup thawed frozen strawberries |
| $\frac{1}{2}$ cup water | Strawberry Butter Frosting |

In large mixing bowl combine cake mix, flour and gelatin. Stir in water, oil and eggs. With mixer on medium speed, beat 3 minutes or until batter is smooth and creamy. Add berries (with juice); beat 1 minute longer. Turn into 3 prepared 8-inch cake pans. Bake at 350 degrees for 30 to 35 minutes. Cool. Fill and frost with **STRAWBERRY BUTTER FROSTING**: Measure $\frac{1}{2}$ cup butter, 1 pound ($\frac{3}{2}$ cups) powdered sugar and $\frac{1}{4}$ teaspoon salt into small mixing bowl; beat until well blended. Gradually add $\frac{1}{3}$ to $\frac{1}{2}$ cup thawed frozen berries with juice; beat until frosting is of spreading consistency.

PINEAPPLE UPSIDE DOWN CAKE

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| $\frac{1}{2}$ cup butter | 6 maraschino cherries |
| 1 cup packed brown sugar | 1 package yellow cake mix |
| 6 pineapple slices, drained | 2 eggs |
| | $\frac{1}{3}$ cups water |

Melt butter in 9x13-inch pan. Sprinkle brown sugar evenly over butter. Arrange pineapple slices and maraschino cherries over sugar. Combine cake mix, eggs and water in mixer bowl. Blend ingredients on low speed. Turn to medium speed; beat 4 minutes. Pour evenly over fruit in pan. Bake at 350 degrees for 45 to 55 minutes, or until wooden pick inserted in center comes out clean. Invert at once on serving plate. Serve warm, plain or with whipped cream.

SOUR CREAM CHOCOLATE CAKE

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| $1\frac{1}{4}$ cups dairy sour cream, divided | 2 eggs |
| 1 package creamy white frosting mix | $\frac{3}{4}$ cup water |
| 1 package chocolate cake mix | 1 teaspoon vanilla |
| | $\frac{1}{4}$ cup soft butter |

Combine $\frac{1}{2}$ cup sour cream and frosting mix; chill. Place $\frac{3}{4}$ cup sour cream, cake mix, eggs, water and vanilla in large mixer bowl. Beat 4 minutes on medium speed. Pour batter into two prepared 8 or 9-inch cake pans. Bake at 350 degrees for 25 to 35 minutes or until cake tests done. Cool. Cream butter; gradually add sour cream and frosting mix, stirring to blend well. Spread frosting between layers and on top of cake.



APPLESAUCE SPICE CAKE

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| 1 package spice cake mix | 2 tablespoons cocoa |
| 2 cups applesauce | 1 cup raisins |
| 2 eggs | $\frac{1}{2}$ cup chopped nuts |

Combine cake mix, applesauce, eggs and cocoa; beat 2 minutes. Fold in raisins and nuts. Turn into a well-greased 9-inch tube pan. Bake at 325 degrees for $1\frac{1}{2}$ hours or until cake tests done.

SUNSHINE PICNIC CAKE

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| 1 package lemon cake mix | $\frac{1}{2}$ cup salad oil |
| 1 package lemon instant pudding mix | 4 eggs |
| 1 cup orange juice | Lemon Cream Cheese Frosting |

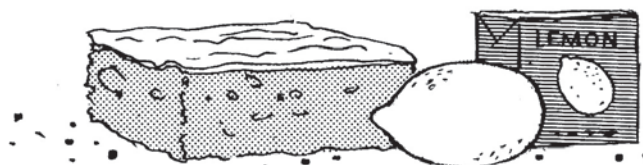
Place cake mix, instant pudding mix, orange juice, salad oil and eggs in large mixer bowl. Blend ingredients on low speed. Turn to medium speed; beat 4 minutes. Spoon batter into greased and floured 9x13-inch pan. Bake at 350 degrees for 35 to 40 minutes. Cool in pan. Frost with **LEMON CREAM CHEESE FROSTING**: Soften 1 3-ounce package cream cheese. Blend in $2\frac{1}{2}$ cups powdered sugar, dash of salt, 1 teaspoon grated lemon rind and 1 tablespoon lemon juice.

CAKE MIX-PUDDING MIX CAKE VARIATIONS: Substitute chocolate cake mix, chocolate instant pudding mix, using coffee, milk or water for liquid; yellow cake mix and vanilla instant pudding mix; spice cake mix with caramel or butterscotch instant pudding mix. Flavor frosting with vanilla; use milk for liquid.

TRIPLE FUDGE CAKE DESSERT

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| 1 package chocolate pudding mix | 1 package chocolate cake mix |
| 1 teaspoon cinnamon | $\frac{1}{2}$ cup chocolate chips |
| 2 cups milk | $\frac{1}{2}$ cup chopped nuts |

Combine pudding mix, cinnamon and milk; cook as directed on package. Add dry cake mix to hot pudding; blend well. Spoon batter into greased and floured 9x13-inch pan. Sprinkle with chocolate chips and nuts. Bake at 350 degrees for 35 to 40 minutes. Serve warm with whipped cream, if desired.



FAMOUS LEMON CAKE

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| 1 package white cake mix | $\frac{1}{2}$ cup salad oil |
| 1 package lemon gelatin | 4 eggs |
| 1 cup water | $\frac{1}{2}$ cups powdered sugar |
| | Grated rind and juice of 1 lemon |

Place cake mix, lemon gelatin, water, oil and eggs in large mixer bowl. Blend ingredients on low speed. Turn to medium speed; beat 4 minutes. Spoon batter into greased and floured 9x13-inch pan. Bake at 350 degrees for 35 to 40 minutes until cake tests done. Meanwhile stir together powdered sugar and lemon rind and juice. As soon as cake comes from oven, take a fork and poke holes in top to cover surface; spread on lemon-sugar "glaze." Serve warm or cold.

TOMATO SPICE CAKE

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| 1 package spice cake mix | $\frac{1}{4}$ cup water |
| 1 can tomato soup | 2 eggs |

Place cake mix, soup, water and eggs in large mixer bowl. Blend on low speed. Turn to medium speed; beat 4 minutes. Pour batter into greased and floured 9x13-inch pan. Bake at 350 degrees for 40 to 45 minutes. Cool in pan; frost as desired.

THE DAILY GRIND



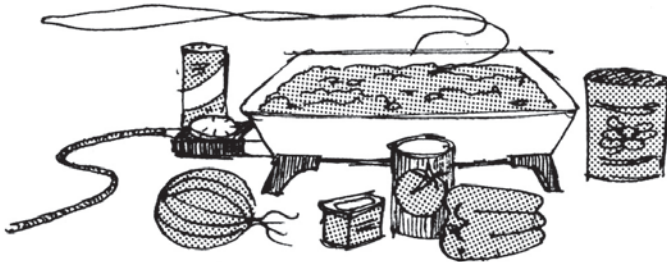
HAMBURGER PIE

- 2 cups biscuit mix
- 3/4 cup milk
- 1 pound ground beef
- 1/4 cup minced green pepper

- 1/2 cup minced onion
- 1 8-ounce can tomato sauce
- 1 2-ounce can mushrooms, drained

- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon chili powder
- Hot Tomato Sauce

Stir together biscuit mix and milk. Turn onto floured board; knead 10 times. Divide about in half. Roll larger half 1/4-inch thick; place in 9-inch pie pan. Brown ground beef, green pepper and onion. Add remaining ingredients; simmer 10 minutes. Spoon into dough lined pan. Roll remaining dough; place over filling. Flute edges; slash to let steam escape. Bake at 425 degrees for 20 minutes. Serve with **HOT TOMATO SAUCE**: Cook 1 tablespoon minced onion, 1 tablespoon minced celery and 1 tablespoon minced green pepper in 2 tablespoons fat until soft. Stir in 1/2 cups canned tomatoes; cook until thickened. Season to taste with salt, sugar and Tabasco. **YIELD**: 6 servings.



FIESTA HAMBURGER CASSEROLE

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| 1 pound ground beef | 1 1-pound can kidney beans |
| 1 teaspoon Ac'cent | 1 12-ounce can whole kernel corn |
| 3/4 teaspoon salt | 2 teaspoons chili powder |
| 2 tablespoons fat | 1/2 teaspoon salt |
| 1 onion, chopped | Dash Tabasco |
| 1 green pepper, chopped | |
| 2 8-ounce cans tomato sauce with cheese | |

Combine ground beef, Ac'cent and 3/4 teaspoon salt; shape into 1 1/2-inch balls. Melt fat in skillett; add meat balls. Brown on all sides. Add onion and green pepper; cook until tender. Stir in tomato sauce with cheese, kidney beans, corn and seasonings. Cover skillett; simmer about 30 minutes. **YIELD**: 6 servings.

ORIENTAL HAMBURGER

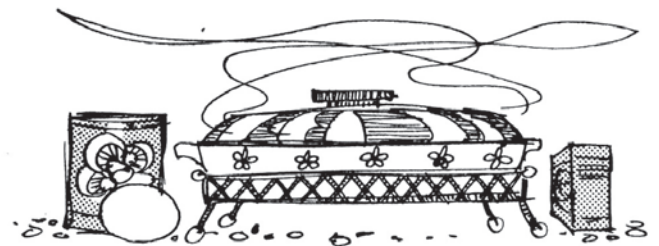
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| 1 pound ground beef | 1 1-pound can bean sprouts, drained |
| 2 cups diagonally sliced celery, 1/2-inch thick | 2 teaspoons soy sauce |
| 1 package onion soup mix | 1 tablespoon cornstarch |
| 2 cups water | 2 tablespoons water |
| | Chow Mein Noodles |

In skillett brown ground beef; add celery, cook until tender. Stir in onion soup mix, 2 cups water, bean sprouts and soy sauce. Bring to a boil stirring often. Reduce heat; simmer 10 minutes. Make a paste of cornstarch and 2 tablespoons water; add slowly, stirring constantly until sauce thickens. To serve spoon over crisp noodles. **YIELD**: 6 servings.

QUICK SKILLET BEEF AND DUMPLINGS

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| 1 pound ground beef | 1 teaspoon salt |
| 1/3 cup chopped onion | 1/2 teaspoon thyme |
| 2 8-ounce cans tomato sauce | 1/8 teaspoon pepper |
| 1 2-ounce can mushrooms | 1 cup biscuit mix |
| 1 10-ounce package frozen mixed vegetables | 1/3 cup milk |
| 2/3 cup water | 2 tablespoons grated Parmesan cheese |

In skillett brown ground beef and onion; drain off excess fat, if necessary. Stir in tomato sauce, mushrooms with liquid, mixed vegetables, water, salt, thyme and pepper; bring to a boil. Combine biscuit mix, milk and Parmesan cheese; stir just to moisten. Drop by tablespoonfuls on boiling beef mixture. Reduce heat and simmer uncovered for 10 minutes. Cover tightly; cook 10 minutes longer. **YIELD**: 6 servings.



SAUCY MEAT LOAF

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| 1 can mushroom soup | 2 tablespoons minced parsley |
| 1/4 cup water | 1 egg |
| 1 1/2 pounds ground beef | 1 teaspoon salt |
| 1 cup soft bread crumbs | 1/4 teaspoon pepper |
| 1/4 cup minced onion | |

Blend soup and water; set aside 1/4 cup. Combine remaining soup mixture, ground beef, bread crumbs, onion, parsley, egg, salt and pepper; mix thoroughly. Shape mixture into loaf in shallow baking dish. Bake at 350 degrees for 1 hour and 15 minutes. Heat remaining soup mixture; serve with meat loaf. **YIELD**: 6 servings.

SALISBURY STEAK

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| 2 pounds ground beef | 1/2 teaspoon nutmeg |
| 1 2/3 cups cracker crumbs | 1/2 teaspoon marjoram |
| 1/2 cup catsup | 1 can mushroom soup |
| 2 eggs | 1 cup milk |
| 2 tablespoons grated onion | 2 tablespoons butter |
| 2 tablespoons minced parsley | 1 tablespoon sherry |
| 1 teaspoon Worcestershire | Dash garlic salt |
| 1 1/2 teaspoons salt | 1 4-ounce can sliced mushrooms, drained |
| 1/2 teaspoon pepper | 1 tablespoon pimiento, chopped |

Combine ground beef, cracker crumbs, catsup, eggs, onion, parsley, Worcestershire, salt, pepper, nutmeg and marjoram. Shape into 8 oval patties. Place in shallow baking dish. Heat soup with milk, butter, sherry and garlic salt. Pour over meat patties. Bake at 350 degrees for 35 minutes. Add mushrooms and pimiento; bake 10 minutes longer. YIELD: 8 servings.

CHILI CON CARNE

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| 1 pound ground beef | 1 8-ounce can tomato sauce |
| 1 large onion, chopped | 1 1/2 teaspoons salt |
| 2 1-pound cans kidney or pinto beans, drained (or 1 1/2 cups dried beans, cooked) | 1/2 teaspoon sugar |
| 1 1-pound can tomatoes | 1/4 teaspoon pepper |
| | 2 to 3 teaspoons chili powder |

Brown ground beef and onion, stirring frequently. Drain off excess fat, if necessary. Stir in remaining ingredients; simmer, covered for 30 minutes. YIELD: 6 to 8 servings.



SLOPPY JOES

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| 2 pounds ground beef | 1/2 teaspoon pepper |
| 3/4 cup chopped onion | 2 8-ounce cans tomato sauce |
| 2 teaspoons prepared mustard | 1 tablespoon vinegar |
| 1 teaspoon garlic salt | 2 teaspoons Worcestershire sauce |
| 1 teaspoon salt | |

Brown ground beef and onion, stirring frequently. Drain off excess fat, if necessary. Stir in remaining ingredients. Simmer mixture for about 20 minutes or until as thick as desired. Serve between split, toasted hamburger buns. YIELD: 12 servings.

CORNBURGER CASSEROLE

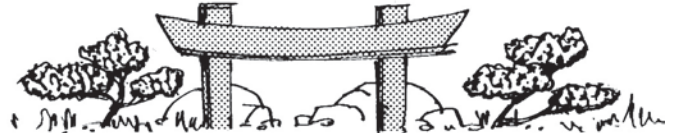
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| 1 pound ground beef | 1 1-pound can whole kernel corn, drained | 2 tablespoons minced pimiento |
| 1 egg | 1/2 cup cracker crumbs | 1/2 teaspoon salt |
| 1/2 cup tomato sauce | 1 egg, slightly beaten | 1/4 teaspoon sage |
| 1 teaspoon Worcestershire | 1/4 cup minced green pepper | 1/2 cup shredded sharp processed cheese |
| 1 teaspoon salt | 1/4 cup minced onion | |
| Dash pepper | | |

Combine ground beef, 1 egg, tomato sauce, Worcestershire, 1 teaspoon salt and pepper. Spread half of mixture in 1 1/2-quart round baking dish. Combine remaining ingredients except cheese; spoon over meat. Spread remaining meat mixture over top. Bake at 350 degrees for 55 minutes. Remove from oven and sprinkle with cheese. Return to oven and continue baking 5 minutes or until cheese is melted. YIELD: 6 servings.

FAVORITE MEAT LOAF

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| 2 pounds ground beef | 1 teaspoon salt |
| 1/2 cup minced onion | 2 eggs |
| 1/4 cup minced green pepper | 1/4 cup evaporated milk |
| 1 tablespoon horseradish | 1/2 cup catsup, divided |
| 1 teaspoon dry mustard | 2 cups soft bread crumbs |

In large bowl combine ground beef, onion, green pepper, horseradish, mustard and salt. In small bowl combine eggs, evaporated milk, 1/4 cup catsup and bread crumbs. Combine two mixtures, blending well. Pack into 9x5-inch loaf pan. Spread top with remaining 1/4 cup catsup. Bake at 375 degrees for 1 hour and 15 minutes. YIELD: 6 to 8 servings.



CHINESE HAMBURGER HASH

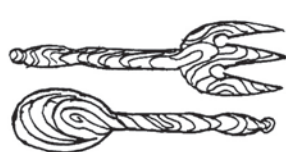
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| 1 pound ground beef | 1 soup can warm water |
| 1 cup chopped onion | 1/2 cup uncooked rice |
| 1 cup sliced celery | 1/4 cup soy sauce |
| 1 package frozen peas | 1/4 teaspoon pepper |
| 1 can mushroom soup | 1 3-ounce can Chow Mein Noodles |
| 1 can cream of chicken soup | |

Brown ground beef until crumbly. Add onion, celery, peas, soups, and warm water. Stir in rice, soy sauce, pepper and half the noodles. Spoon into greased 2 1/2-quart casserole. Cover and bake at 350 degrees for 30 minutes. Uncover and bake 30 minutes longer. Top with remaining noodles; continue baking about 15 minutes. YIELD: 8 servings.

HAMBURGER STEW

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| 2 tablespoons butter | 1 1/2 teaspoons salt |
| 1 pound ground beef | 1/4 teaspoon pepper |
| 1 small bunch green onions, sliced | 1/2 teaspoon oregano |
| 5 medium potatoes | 1 1-pound can green beans |
| 4 medium carrots | 1 can mushroom soup, undiluted |
| 3 large celery stalks | |

Melt butter in large skillet; brown ground beef until crumbly. Add onions; continue cooking until golden. Cut potatoes, carrots and celery into 2-inch pencil slim sticks. Place over browned beef. Season with salt, pepper and oregano. Cover; simmer over low heat until vegetables are barely tender, about 15 minutes. Add green beans and mushroom soup. Cover; cook 10 to 15 minutes longer until vegetables are done. YIELD: 4 to 6 servings.

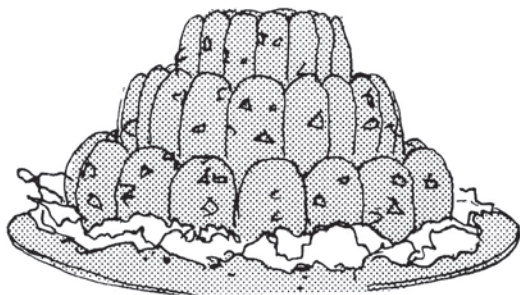


SALAD TIME

NIPPY BEET RING

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| 1 1-pound can beets,
diced or shredded | 3 tablespoons vinegar |
| Water | 2 tablespoons onion
juice |
| 1 3-ounce package
lemon gelatin | 2 tablespoons prepared
horseradish |
| 1/2 teaspoon salt | 3/4 cup diced celery |

Drain liquid from beets; add water to measure 1 1/2 cups. Heat to boiling; add gelatin, stir to dissolve. Add salt, vinegar and onion juice. Chill until slightly thickened. Stir in beets, horseradish and celery. Spoon into 1-quart ring mold. Chill until firm. Unmold on salad greens; garnish with mayonnaise. YIELD: 6 servings.



MOLDED AMBROSIA

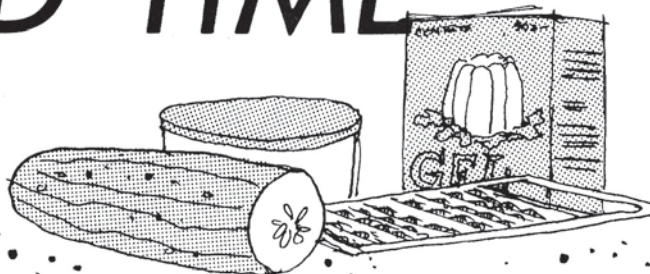
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| 1 8 1/2-ounce can
crushed pineapple | 1 cup cold water |
| Water | 1/2 cup dairy sour cream |
| 1 3-ounce package lime
gelatin | 1 large banana, diced |
| | 1 cup flaked coconut |
| | 1/2 cup chopped pecans |

Drain sirup from pineapple; add water to measure 1 cup. Heat to boiling. Pour over gelatin; stir to dissolve. Add cold water. Chill until slightly thickened. Blend in sour cream with rotary beater. Fold in pineapple, banana, coconut and pecans. Spoon into 1-quart mold. Chill until set. At serving time unmold on greens. YIELD: 6 servings.

STRAWBERRY DESSERT SALAD

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| 2 3-ounce packages
strawberry gelatin | 1 13 1/2-ounce can
crushed pineapple |
| 2 cups boiling water | 2 large bananas, diced |
| 2 10-ounce packages
frozen strawberries | 1 cup chopped walnuts |
| | 1 cup dairy sour cream |

Dissolve gelatin in boiling water. Add berries; stir occasionally until thawed. Fold in undrained crushed pineapple, bananas and nuts. Pour half of this mixture into 8-inch square pan. Chill until firm. Spoon dairy sour cream over gelatin, spreading in even layer. Carefully pour on remaining gelatin. Refrigerate until set. Cut in squares; serve on greens. YIELD: 8 servings.



FROSTY CUCUMBER SALAD

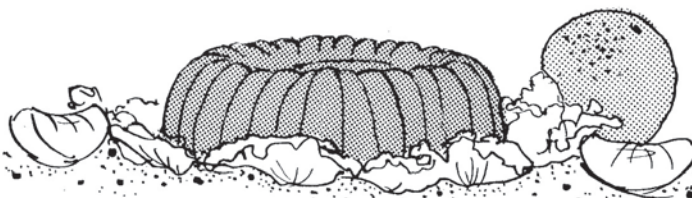
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| 1 3-ounce package lime
gelatin | 1 teaspoon salt |
| 3/4 cup boiling water | 1 cup dairy sour cream |
| 1/4 cup lemon juice | 1/4 cup mayonnaise |
| 2 teaspoons onion juice | 1 cup grated cucumber |

Dissolve gelatin in boiling water; stir in lemon and onion juices. Chill until slightly thickened. Add salt, sour cream and mayonnaise; blend with rotary beater. Fold in cucumber. Spoon into 3-cup mold; chill until firm. Unmold on crisp greens; garnish with cucumber slices. YIELD: 6 servings.

CREAMY PINEAPPLE PECAN SALAD

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| 1 1-pound 4-ounce can
crushed pineapple | 1/3 cup minced pimiento |
| 1 3-ounce package lime
gelatin | 1 cup diced celery |
| 2 3-ounce packages cream
cheese, softened | 1 cup chopped pecans |
| | 1 cup heavy cream,
whipped |

Drain sirup from pineapple; heat to boiling. Pour over gelatin; stir to dissolve. Chill until slightly thickened. Add cream cheese; blend with rotary beater. Add pineapple, pimiento, celery and pecans. Fold in whipped cream. Spoon into 1 1/2-quart mold. Chill until set. At serving time unmold on greens. YIELD: 6 servings.



TANGY ORANGE SALAD

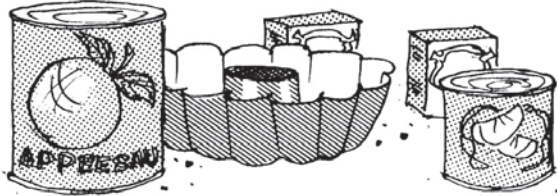
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| 2 cups orange juice | 1/2 cup chopped pecans |
| 2 3-ounce packages orange
gelatin | 1 cup miniature marsh-
mallows, optional |
| 2 cups buttermilk | |

Heat orange juice to simmering; pour over gelatin. Stir to dissolve. Add buttermilk. Chill until slightly thickened. Fold in pecans and marshmallows. Spoon into 8 individual molds or 1 1/2-quart ring mold. Chill until set. Unmold on greens; garnish each serving with orange sections. YIELD: 8 servings.

FABULOUS ROQUEFORT DRESSING

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| 3 ounces Roquefort cheese, crumbled | $\frac{1}{4}$ teaspoon or more garlic powder |
| 2 cups mayonnaise | $\frac{1}{2}$ teaspoon Worcestershire sauce |
| 1 tablespoon chopped chives | 1 cup dairy sour cream |
| $\frac{1}{4}$ teaspoon pepper | $\frac{1}{2}$ cup buttermilk |

Blend cheese, mayonnaise, chives and seasonings. Stir in sour cream and buttermilk. Chill in refrigerator. At serving time, if dressing is too thick, thin with buttermilk. YIELD: About 1 quart.



SAUCY APPLE SALAD

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| 1 1-pound can applesauce | 2 tablespoons grated orange rind |
| 2 3-ounce packages lime gelatin | 1 11-ounce can mandarin oranges, drained |
| 2 7-ounce bottles lemon-lime carbonated beverage | 1 8 $\frac{1}{2}$ -ounce can crushed pineapple, drained |

Heat applesauce to boiling; remove from heat. Add gelatin; stir until completely dissolved. Gradually add lemon-lime soda. Chill until slightly thickened. Fold in rind and drained fruit. Turn into $\frac{1}{2}$ -quart mold; chill until set. Unmold on salad greens. YIELD: 8 servings.

PINEAPPLE CHEESE MOLD

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| 1 3-ounce package lime gelatin | 1 tablespoon lemon juice |
| $\frac{1}{2}$ cup boiling water | $\frac{1}{2}$ teaspoon salt |
| 1 1-pound 4-ounce can crushed pineapple | $\frac{1}{2}$ cup minced celery |
| | $\frac{1}{2}$ cup sliced stuffed olives |
| | 4 ounces blue cheese |

Dissolve gelatin in boiling water. Stir in sirup drained from pineapple, lemon juice and salt; chill until slightly thickened. Add pineapple, celery, olives and crumbled cheese; mix lightly. Turn into a 5-cup mold; chill until firm. (This salad sets slowly). Unmold on crisp greens; serve with favorite salad dressing. YIELD: 6 to 8 servings.

BASIC SOUFFLE SALAD

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| 1 3-ounce package lemon gelatin | 1 tablespoon vinegar or lemon juice | Dash pepper |
| 1 cup boiling water | $\frac{1}{2}$ cup mayonnaise | 1 to 2 $\frac{1}{2}$ cups vegetable, fruit, meat, poultry, fish, cheese or eggs* |
| $\frac{1}{2}$ cup cold water | $\frac{1}{4}$ teaspoon salt | |

Dissolve gelatin in boiling water. Add cold water, vinegar, mayonnaise, salt and pepper. Blend well with rotary beater; place in freezer. Freeze about 30 minutes or until firm about 1 inch from edge but soft in center. Turn mixture into bowl and whip with rotary beater until fluffy. Fold in remaining ingredients. Pour into 1-quart mold or individual molds. Chill until firm in refrigerator (not freezing unit). Unmold on salad greens.

NOTE: When making vegetable and meat salads, add $\frac{1}{2}$ to 1 tablespoon finely chopped onion. When making fruit salads, omit pepper. YIELD: 4 to 6 servings.

*SUGGESTED COMBINATIONS

- 1 cup shredded cabbage, 1 cup grated carrot and $\frac{1}{2}$ cup crushed pineapple.
- 1 cup flaked tuna, $\frac{1}{2}$ cup diced celery, $\frac{1}{4}$ cup diced pimiento and $\frac{1}{4}$ cup pickle relish.
- 1 cup flaked salmon, $\frac{1}{2}$ cup cooked peas, $\frac{1}{2}$ cup diced cucumber.
- 1 cup shrimp, 1 cup diced avocado and $\frac{1}{4}$ cup diced pimiento.
- 1 cup diced chicken, 8-ounce can asparagus, 2 chopped hard-cooked eggs and $\frac{1}{4}$ cup diced pimiento.
- 1 cup diced ham, $\frac{1}{2}$ cup diced pineapple, $\frac{1}{4}$ cup chopped green pepper and 2 tablespoons pickle relish.

FRUIT SALAD DRESSING

- | | |
|----------------------------------|------------------------------------|
| $\frac{1}{2}$ cup sugar or honey | 1 cup salad oil |
| 1 teaspoon salt | $\frac{1}{4}$ cup vinegar |
| 1 teaspoon dry mustard | $\frac{1}{4}$ cup minced onion, or |
| 1 teaspoon paprika | 1 teaspoon onion juice |
| 1 tablespoon celery seed | |

Combine ingredients; beat with rotary beater until well blended. Chill in refrigerator; stir to mix before using. This is a thick, sweet dressing perfect to use on all types of fruit salads. YIELD: $\frac{1}{2}$ cups.

THOUSAND ISLAND DRESSING

- | | |
|------------------------------------|---------------------------------|
| 1 cup mayonnaise or salad dressing | 1 chopped hard-cooked egg |
| $\frac{1}{4}$ cup chili sauce | 1 teaspoon Worcestershire sauce |
| $\frac{1}{4}$ cup pickle relish | |

Combine all ingredients; chill. Serve on hearts of lettuce salad, sliced tomatoes or avocado wedges. YIELD: About 2 cups.



MARBLED CHERRY MOLD

- | | |
|--|-----------------------------------|
| 1 1-pound can dark sweet cherries, pitted | Water |
| 1 1-pound can light sweet cherries, pitted | 2 3-ounce packages cherry gelatin |
| | 1 cup dairy sour cream |

Drain sirup from cherries; add water to measure 3 cups. Heat to boiling; add gelatin, stir to dissolve. Chill until slightly thickened. Add cherries. Fold in sour cream, marbling it into mixture. Spoon into $\frac{1}{2}$ -quart mold. Chill until set. YIELD: 8 servings.

POLKA-DOT MELON MOLD

- | | |
|---|---|
| 1 3-ounce package cherry or raspberry gelatin | $\frac{1}{2}$ cups melon balls (cantaloupe, watermelon, honeydew) |
| 1 cup boiling water | $\frac{1}{2}$ cup Thompson seedless grapes |
| 1 cup cold water | |
| 1 tablespoon lemon juice | |

Dissolve gelatin in boiling water; add cold water and lemon juice. Chill until slightly thickened. Fold in fruit. Spoon into 5-cup mold. Chill until set. YIELD: 6 to 8 servings.