

St. Mary's

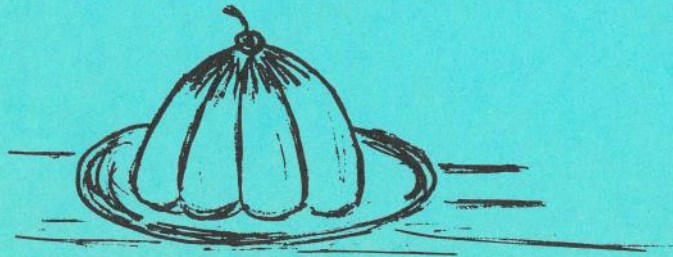
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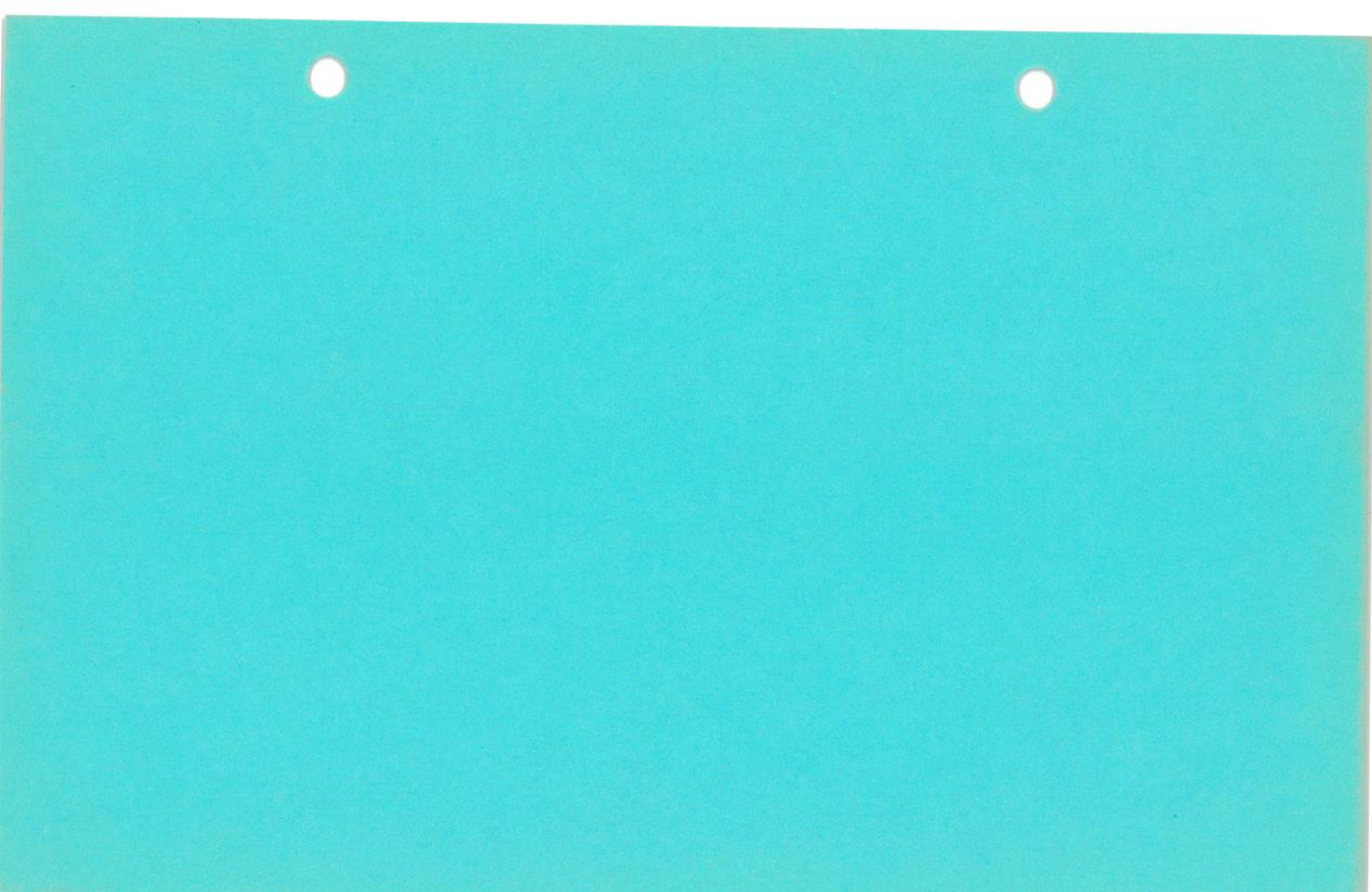
'Fare'

FRUITS

AND

FRUIT SALADS





OVERNITE SALAD

Leola Dean

Yield: 20 servings

4 egg yolks)
1 c. milk)MIX. Cook in double boiler
1/2 c. sugar) until thickened.

1/2 T. unflavored Gelatin, soaked)
in a little water)ADD. Cool the mixture.
Juice of 1 lemon)

1 pt. cream, whipped until stiff)
1 can crushed Pineapple, drained)
1 can white Cherries, cut in pieces)
and drained)ADD to above. Stir as little as
3/4 lb. small Marshmallows) possible to blend. Store in
1/2 lb. chopped Nuts) refrigerator overnight.
1 small bottle Maraschino Cherries,
drained and cut up)

CORA'S ORANGE SALAD



Charlotte Wineland
submitted by Louise Dean
Yield: 8 servings

- 1 pkg. orange jello)DISSOLVE jello in hot water.
2 c. hot water
- 1 envelope unflavored)DISSOLVE gelatin in cold water,
gelatin) then add to above jello.
1 T. cold water
- 1 can frozen orange juice)ADD, mix well.
concentrated)
1 can Mandarin oranges, drained)
- 1 pt. vanilla ice creamFOLD in. Pour into mold and
refrigerate for several hours.

HINT: (from Louise)

For an attractive buffet salad I use a ring mold. After unmolding salad I fill hole with Jessie Beck's 5 cup salad.

LIME JELLO SALAD

Joyce Rummel
Yield: 9 serv.

- 16 Marshmallows)MELT together in top of double
1 c. milk) boiler. Bring to scald stage.
- 1 pkg. lime jello (or cherry)ADD dry to above and stir well.
Remove from heat.
- 1 3 oz. pkg. cream cheeseADD. Stir until mostly melted
(there may be a few lumps).
Refrigerate in top of double
boiler until semi-solid (about
1 hr.)
- 1 can #2 1/2 crushed pineapple
(well drained)
1/2 c. pecan nut meats, finely chopped)ADD. Turn into 8" square pan,
1 c. whipping cream, whipped) Refrigerate. Cut into squares
when firm.

SERVE on lettuce leaf.

Sotterley

EASY JELLO SALAD



Billie Lawrence Myers

- 1 #2 1/2 can crushed pineappleDRAIN, save juice.
- 1 pkg. green jelloADD to juice, heat until thoroughly dissolved.
- 1 8 oz. pkg. cream cheeseMASH. Pour into hot jello. Blend.
- 1 c. evaporated milk (8 oz.)ADD along with drained pineapple. Blend. Chill until firm.

FOR LARGER SALAD (3 qt. pyrex dish)

- 2 #2 1/2 cans crushed pineapple
- 2 c. water
- 4 pkg. jello
- 2 8 oz. pkg. cream cheese
- 2 lg. cans evaporated milk

)COMBINE as above, adding water to juice before heating.

Sotterley

"GLENN MILLER" SALAD



Leola Dean
Yield: 15-20 servings

3 pkgs. lemon jello
(or any other kind desired)
5 c. hot water)DISSOLVE jello in hot water and
chill until it begins to set.

2 large diced bananas
1 can #2 size pineapple, diced
(save juice for topping)
1 apple, diced)ADD. Let set until firm, in
large flat pyrex baking dish.

2 eggs
1/2 c. sugar
2 T. flour
Pineapple juice)COMBINE for topping, cooking over
low heat until thick.

1 pkg. plain gelatin, dissolved in
1/4 c. cold water)ADD while above mixture is still
hot.

1/2 pt. whipping cream, whippedFOLD into topping mix after it has
cooled. Spread over jello mixture.
Chill until firm.

5 CUP SALAD



Jessie Beck
Yield: 6-8 serv.

- 1 c. sour cream
- 1 c. shredded coconut
- 1 c. orange sections
- 1 c. pineapple tidbits, drained
- 1 c. miniature marshmallows

)MIX together, chill and serve.

IT'S GOOD !

BLUEBERRY BREAKFAST

Betty Ogden
Yield: 4 servings

2 c. fresh blueberries)COMBINE and spoon into serving
1/4 c. sugar)dishes.

1 pt. orange sherbertADD by scoops to above.

1/2 c. crushed pineappleSPOON over sherbert.

SERVE at once.

CURRIED FRUIT

Mildred Lindner

Temp: 325°

Time: 1 hr.

1 can cling peaches
1 can pineapple slices
1 can pear halves
Maraschino cherries

)DRAIN fruits, the day before.
Dry well on paper towel. Arrange
in 1 1/2 qt. casserole.

1/3 c. butter, melted
3/4 c. light brown sugar
2 t. curry powder

)COMBINE, spoon over fruits.

BAKE uncovered. Refrigerate over-
night and until 30 min. before
serving. Reheat casserole of
fruit in 350° oven for 30 min.
before serving.

SERVE warm with ham, lamb, poultry,
etc.