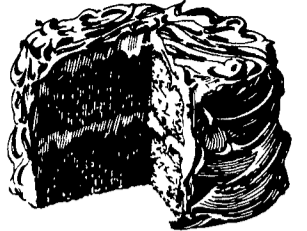


Home On The Range



Gelatin Desserts 'N Salads - Fancy Enough For Guests

Flu season is upon us and it's time to stock up on gelatin for those queasy stomachs that will tolerate only the mildest of foods. But while gelatin served alone is refreshing and a sweet treat welcomed by flu-stricken patients, gelatin combined with other ingredients is fancy — and tasty — enough for company meals.

Fresh chopped vegetables and fruits combined with gelatin make excellent salads and desserts. When served in a molded form and garnished, they add a colorful, aesthetic touch to the dinner table.

Inexpensive and simple to prepare, dishes containing gelatin will help spruce up your mid-winter meals. You may be surprised to find your family asking where the gelatin is stored — and not because they think they're coming down with the flu!

APRICOT SALAD

2 boxes apricot-flavored gelatin
Add 1 large can crushed pineapple with juice
½ cup sugar
Cook above ingredients on low for 10 minutes. Cool. Mix:
2 small packages cream cheese
2 packages Dream Whip
2 celery sticks, chopped
½ cup nuts, chopped
Fold into first mixture and chill.
Donna Lencoski Latrobe

TROPICAL SUNSET SALAD

1 can sliced pineapple
2 packages strawberry-flavored gelatin
3 tablespoons lemon juice
½ cup miniature marshmallows
Salad greens
Remove pineapple from syrup. Chill. Add enough water to pineapple syrup to make 2½ cups. Heat to boiling, add gelatin and stir to dissolve. Stir in lemon juice. Chill until syrupy. Fold in marshmallows and nuts. Spoon into pineapple can and chill until firm. At serving time, slide out mold onto lettuce.
Betty Biehl Mertztown

YOGURT-GELATIN SALAD

1 3-ounce package fruit-flavored gelatin
8 ounces low-fat yogurt of the same flavor
Prepare the gelatin according to the directions on the package. Chill until it starts to set. The gelatin will be the consistency of egg whites. Add the yogurt. Stir to combine. Pour into a bowl or gelatin mold. Chill until set.
Carol Fantom Delta

PUNCH BOWL DESSERT

½ angel food cake
6 ounces strawberry-flavored gelatin
2 bananas, cut up in lemon juice
6 ounces instant vanilla pudding
16 ounces crushed pineapple
13 ounces whipped topping
1 large can mandarin oranges
1 jar cherries
1 13-ounce can fruit cocktail
Prepare gelatin using 3 cups boiling water. Refrigerate until partially set, approximately 1 to 1½ hours. Cube cake and lay some on bottom of bowl. Add gelatin and banana slices (not lemon juice). Add more cake and drained fruit cocktail. Add pudding, strained pineapple and whipped topping. Decorate top with cherries and mandarin oranges. Refrigerate until ready to serve and enjoy.
Mrs. Anna Klusaritz Slatington

GRAPE MOLD

1 envelope unflavored gelatin
1 cup apple juice
3 tablespoons sugar
1 cup ginger ale
2 cups red grapes, halved and seeded if necessary
1 orange, cut into segments
½ cup broken walnuts
Lettuce
Soften gelatin in apple juice in saucepan. Heat to dissolve gelatin. Add sugar and dissolve. Add ginger ale; chill until slightly thickened (foaming will subside). Stir in grapes, orange segments and walnuts. Pour into 4-cup ring mold; chill until firm. Unmold onto lettuce-lined plate. Makes 4 to 6 servings.
Betty Biehl Mertztown

CRANBERRY CROWN

1 3-ounce package raspberry-flavored gelatin
1/8 teaspoon salt
1/8 teaspoon cinnamon
Dash of cloves
¾ cup boiling water
1 8-ounce can whole berry cranberry sauce
1 tablespoon grated orange rind
1 medium tart apple, finely chopped
½ cup chopped walnuts
Dissolve gelatin, salt, cinnamon and cloves in boiling water. Add cranberry sauce and orange rind. Chill until thickened. Fold in apple and nuts. Pour into 3-cup mold. Chill until firm, about 3 hours. Unmold. Garnish as desired. Makes 6 servings. Great with roasted chicken.
Carol Fantom Delta



If you're looking for a sophisticated dessert, this Grape Mold will proudly stand on its own. And, because it is made in advance, the cook can enjoy more time with her guests.

BEEF-MACARONI MOLD

2 3-ounce packages lemon-flavored gelatin
2 tablespoons vinegar
¾ cup mayonnaise
1 cup uncooked elbow macaroni
1 12-ounce can corned beef, flaked
½ cup diced celery
2 tablespoons chopped onion
Dissolve gelatin in 2 cups boiling water. Stir in 1 cup cold water and vinegar. Add mayonnaise and beat with a rotary beater until smooth. Chill until partially set. Meanwhile, cook macaroni following package directions. Fold drained macaroni, corned beef, celery and onion into gelatin mixture. Pour into 7½-cup mold. Chill until firm. Serves 8.
Betty Biehl Mertztown

APPLE CRUNCH SALAD

2 3-ounce packages strawberry-flavored gelatin
2 cups boiling water
1½ cups cold water or apple juice
¼ teaspoon cinnamon (optional)
1 cup diced peeled apple
½ cup diced celery
¼ cup chopped nuts
Dissolve gelatin in boiling water. Add cold water and cinnamon; chill until thickened. Fold in apple, celery and nuts; spoon into 8x4-inch loaf pan. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 8 servings. Great with fried pork chops.
Carol Fantom Delta

FRUIT SALAD CLASSIC

17-ounce can fruit cocktail
2 3-ounce packages lemon-flavored gelatin
2 cups boiling water
1 tablespoon lemon juice
Drain fruit cocktail, reserving syrup. Add water to syrup to make 1½ cups. Dissolve gelatin in boiling water. Add measured liquid and lemon juice. Chill until thickened. Fold in fruit and spoon into 5-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings. Great with any fish dish.
Carol Fantom Delta

NUTTY APRICOT SALAD

1 17-ounce can apricot halves, drained
2 3-ounce packages apricot-flavored gelatin
2 cups boiling water
1 cup cold water
¾ cup sour cream
½ cup mayonnaise
¼ cup toasted slivered almonds
Cut 6 apricots into thirds; dice remaining apricots. Dissolve gelatin in boiling water; add cold water. Measure 2 cups and set aside. Chill remaining gelatin until slightly thickened. Blend in sour cream and mayonnaise; fold in diced apricots and the almonds. Pour into 1½-quart bowl. Chill until set, but not firm. Chill measured gelatin until thickened. Arrange sliced apricots on creamy gelatin and top with clear gelatin. Chill until firm, about 3 hours. Makes 9 servings.
Carol Fantom Delta

STRAWBERRY CHIFFON SQUARES

⅓ cup butter or margarine
1½ cups finely crushed vanilla wafers (about 45)
1 3-ounce package strawberry-flavored gelatin
¾ cup boiling water
1 14-ounce can sweetened condensed milk (not evaporated)
1 10-ounce package frozen sliced strawberries in syrup (fresh ones may also be used)
Carol Fantom Delta

4 cups miniature marshmallows
1 cup (½ pint) whipped whipping cream

In small sauce pan, melt butter. Stir into crumbs. Pat firmly on bottom of 11x7-inch pan. Chill. In large bowl, dissolve gelatin with water. Stir in condensed milk and undrained berries. Fold in marshmallows and whipped cream. Chill until set, about 2 hours.

Variations: lime gelatin and crushed pineapple; orange gelatin and orange sections; cherry gelatin and sweet cherries.
Mrs. Belinda Myers Dallastown

RANCH RELISH SALAD

2 3-ounce packages strawberry-flavored gelatin
½ teaspoon salt
2 cups boiling water
1½ cups cold water
2 teaspoons vinegar
½ cup hamburger relish
2 small apples, cored and finely chopped
Dissolve gelatin- and salt in boiling water. Add cold water, vinegar and relish. Chill until thickened. Fold in apples; spoon into 5-cup mold. Chill until firm, about 4 hours. Unmold. Garnish as desired. Makes 10 servings. Great with hamburgers.
Carol Fantom Delta

(Turn to Page B7)

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543

January

24-

Peanut Butter Recipes

31-

Seafood Recipes

February

7-

Cherries

Featured Recipe

Gwen Handler of Hill Farm in Westminster, Md. said the secret to good lamb is "doing it outside."

"It's really good done outside on the grill," she said. Generally, to prepare a butterflied leg of lamb, Gwen uses "as many lemons as I have in the refrigerator, and as much garlic as I can stand to crush." Look for a feature story on Gwen's sheep on page B2.

Grilled Butterflied Leg of Lamb

Marinade

8 cloves garlic
¾ cup lemon juice
½ cup olive oil

Lots of fresh rosemary

Blend all ingredients in the blender.

Butterfly a leg of lamb and put the meat in a large pan. Pour the marinade over it and leave the meat in the pan to soak in the marinade for at least three days in the refrigerator.

Remove lamb from pan and slowly cook on a grill outside.