

Fruit Salad

1 pound 14 ounce can Fruit
Cocktail, drained
1 cup miniature marshmallows
½ teaspoon lemon juice

1 cup fresh fruit, sliced bananas, diced
orange or apple
½ cup sour cream

Combine ingredients, let mellow in refrigerator an hour or two. Serve on crisp lettuce leaves. May be served in dessert dishes and sprinkled with flaked coconut or toasted almond slivers.

Cranberry Salad

1 quart (1 box) cranberries
1 large orange (do not use orange
stamped "color added")
2 envelopes unflavored gelatin

2 cups granulated sugar
1 cup cold water
1 cup chopped English walnuts
1 cup chopped celery

Run cranberries, all the orange pulp and half the orange rind through the food grinder. Add sugar and cook, stirring until sugar is dissolved, then continue cooking until very hot. Remove from heat and while still hot add the gelatin which has been dissolved in the cup of cold water. When mixture is cool, add the chopped celery and chopped nuts. Pour into a 2-quart ring mold. Refrigerate overnight. Serve with Pineapple Dressing.

Pineapple Dressing

2 eggs
¾ cup granulated sugar

½ cup unsweetened pineapple juice
½ pint heavy cream, whipped

Beat the eggs slightly, add the sugar, stir well, then add the pineapple juice. Cook, stirring until the consistency of a thin custard. Cool. Fold in the whipped cream.

Sunset Salad

1 package (3 ounces) orange Jell-O
½ teaspoon salt
1 cup boiling water

1 can (8 ounces) crushed pineapple
in juice
1 tablespoon lemon juice or vinegar
1 cup coarsely grated carrot

Dissolve gelatin and salt in boiling water. Add pineapple with juice and lemon juice. Add carrots and pour into individual dishes. Chill until set, about 1 hour. Garnish, if desired. Makes 6 servings.