

Florida Salad

2 boxes apricot Jell-O
1 #2 can crushed pineapple (drain ½ cup juice and save)

4 cups water (2 hot – 2 cold)
2 bananas, cut fine

Topping:

½ cup pineapple juice
½ cup sugar

2 tablespoons flour
1 egg

Cook together – so as to spread – then add 2 tablespoons butter and one 3-ounce package cream cheese then cool. Then add 1 package Dream whip well beaten to topping. Then spread on top.

Cranberry Orange Ring

1 package (6 ounces) Jell-O strawberry flavor gelatin
1½ cups boiling water
1 can (16 ounces) jellied cranberry sauce

1 tablespoon grated orange rind
¾ cup drained finely diced orange sections (2 oranges)
2/3 cup chopped walnuts

Dissolve gelatin in boiling water. Stir cranberry sauce with fork or wire whisk until smooth; add to gelatin with orange rind, blending well. Chill until slightly thickened. Add oranges and nuts. Pour into 5-cup mold. Chill until firm, 4 hours or overnight. Unmold. Makes 4½ cups or 8 servings.

Jell-O Sunshine Salad

1 package lemon Jell-O
½ teaspoon salt
1½ cups hot water
1 can (9 ounces) crushed pineapple

1 tablespoon lemon juice or vinegar
1 cup grated raw carrot
1/3 cup chopped pecans

Dissolve Jell-O and salt in hot water. Add pineapple and lemon juice. Chill until slightly thickened. Now fold in carrots and nuts. Pour into molds and chill until firm. Serve on crisp greens and garnish with mayonnaise. Makes 6 servings.