12 WONDERFUL WAYS TO USE BIRDS EYE CONCENTRATED ORANGE JUICE

TRY THESE RECIPES FOR:
- EASY DRINKS
- FLUFFY SAUCE
- DESSERTS
- CAKE FILLING
- FROZEN DELIGHTS
- AND FROSTINGS

BEST ORANGE JUICE you ever tasted or your money back!
Birds Eye Concentrated Orange Juice makes a healthful, delightful drink. It's handy, too, for many other wonderful treats. Be sure to try these recipes soon. Your family will love them, every one.

BEVERAGES

1. ORANGE FROSTED. Mix 1 can (6 ounces) Birds Eye Concentrated Orange Juice with 2 1/4 cups water as directed. Add 1 pint vanilla ice cream or 1/2 pint pineapple sherbet. Mix 1 minute in electric blender, or beat with rotary egg beater until mixture is fluffy and thick. Pour into tall glasses. Serve at once. Makes 6 to 8 servings with the ice cream or 4 to 6 servings with the sherbet.

2. CRANBERRY ORANGE PUNCH. Combine 1/4 cup sugar and 3/4 cup water in saucepan. Bring to boil, stirring until sugar is dissolved. Cool. Add 1 can (6 ounces) Birds Eye Concentrated Orange Juice, 2 cups bottled cranberry juice, 1 cup sparkling water, and 2 tablespoons lemon juice. Mix thoroughly. Serve at once with ice cubes or cracked ice. Garnish with thin slices of lemon or orange and sprigs of mint, if desired. Makes 4 3/4 cups punch.

3. FOAMY ORANGE FLIP. Mix 1 can (6 ounces) Birds Eye Concentrated Orange Juice with 2 1/4 cups water as directed. Add 2 tablespoons lemon juice. Beat 2 eggs with 3 tablespoons of sugar and a dash of salt only until blended. Add the orange juice and continue beating with a rotary egg beater until very thick and foamy. Serve in tall glasses with cracked ice. Garnish with maraschino cherries, if desired. Serves 6.
**ORANGE FLUFF SAUCE.** Combine in saucepan: 1/2 cup sugar, dash of salt, and 1/2 cup Birds Eye Concentrated Orange Juice (thawed). Cook and stir over low heat until sugar is completely dissolved. Pour gradually over 2 slightly beaten egg yolks, stirring constantly. Continue to cook and stir until slightly thickened. Cool. Fold in 1 cup of cream, whipped. Serve on favorite desserts. Makes 2 cups.

**ORANGE FRUIT COMPOTE.** Combine Birds Eye Concentrated Orange Juice with water as directed on the can. To 1 1/2 cups of the prepared juice, add 1 tablespoon of sugar and a dash of salt; blend. Add 3 cups diced fresh fruit. (Use fruit in season, such as bananas, grapes, peaches, or cantaloupe.) Chill thoroughly. Makes 6 servings.

**BAKED SPONGE CUPS.** Cream 2 tablespoons butter, add 2/3 cup sugar, and cream thoroughly. Add 2 egg yolks and beat well. Blend in 1/4 cup of Birds Eye Concentrated Orange Juice and 2 tablespoons flour. Add 1 cup milk gradually, blending well. Fold in 2 egg whites, beaten until stiff, but not dry. Turn into greased custard cups. Place in a pan of hot water and bake in moderate oven (375°F.) 35 minutes. Chill. Unmold, if desired. Serves 5.
TANGY ORANGE FILLING. Combine in a saucepan: 3 tablespoons cornstarch, ¾ cup sugar, a dash of salt. Add 1 cup hot water gradually, stirring constantly. Cook and stir over medium heat until mixture is thick and clear. Remove from heat. Add 1 teaspoon butter and ¼ cup Birds Eye Concentrated Orange Juice; blend well. Cool. Makes enough filling to spread between two 9-inch cake layers.

CREAM CHEESE ORANGE FROSTING. Cream 3 tablespoons of butter. Add 1½ ounces cream cheese (at room temperature), dash of salt, and ¼ cup Birds Eye Concentrated Orange Juice (thawed). Cream well. Add about 2½ cups of sifted confectioners’ sugar gradually, until of the right consistency to spread. Makes 1¾ cups frosting, or enough to cover tops and sides of two 8-inch cake layers.

ORANGE JUICE FROSTING. Cream ½ cup butter. Add about 2 cups sifted confectioners’ sugar alternately with ¼ cup Birds Eye Concentrated Orange Juice (thawed), until of the right consistency to spread. Beat after each addition until smooth. Makes 1 ½ cups frosting, or enough to cover top and sides of a 9x9x2-inch square cake.
KID'S POPS. Mix 1 tablespoon sugar with 1 cup warm water, stirring until sugar is dissolved. Add 1 can (6 ounces) Birds Eye Concentrated Orange Juice and blend. Pour into freezing molds. Freeze until firm. Makes 4.

The above mixture may be frozen in ice cube tray, if desired. Serve in ginger ale, grape, or cola drinks.

ORANGE ICE CREAM. Combine 1 envelope gelatin and 1/4 cup water in a mixing bowl; mix well. Heat 1/2 cup evaporated milk with 1/4 cup water. Add to gelatin; stir until gelatin dissolves. Then add 1 can (6 ounces) Birds Eye Concentrated Orange Juice, 2/3 cup sugar, and a dash of salt; blend well. Pour into freezing tray. Freeze 1/2 hour. Turn into a bowl and beat with rotary beater until light and fluffy. Fold in 1 cup cream, whipped. Return to tray and freeze 1/2 hour longer. Then beat again until smooth, but not melted. Freeze until firm. Makes about 1 1/4 quarts.

FROZEN GINGERSNAP PIE. Blend 2 1/2 cups fine gingersnap cooky crumbs with 1/2 cup melted butter. Press firmly on bottom and sides of 2 shallow freezing trays. Chill well. Prepare Orange Ice Cream (recipe above). After final beating, turn mixture into crumb-lined trays. Freeze until firm. Cut in pie-shaped wedges. Serves 8 to 10.

The Birds Eye folks have captured all the goodness of sun-drenched oranges, ripened on the tree. Here’s golden orange juice that tastes fresh-squeezed, because it’s quick-frozen within minutes of the squeezing. Birds Eye Concentrated Orange Juice has the Seal of Acceptance of the American Medical Association. Good for kids and adults — every member of the family. Get your supply today. There’s no orange juice like Birds Eye.
Enjoy More Birds Eye Orange Juice Every Day!