Frozen Desserts and Salads made in Frigidaire

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Dayton, Ohio
General

WONDERFUL frozen desserts can really be made in Frigidaire. That is what we advertise and we trust that you will read the following instructions carefully, because your success in making these desserts depends, to a large extent, on your following these directions.

The making of frozen desserts is somewhat similar to baking, though in the opposite direction. Naturally, you must use care in making the compound. In baking, the mixture expands, or grows light, due to several things—the heat—the baking powder—or other material used, and the beating or stirring in some cases.

The same thing is true in making frozen desserts. The resulting confection, called ice cream, has expanded to nearly twice the volume of the mixture, due to the freezing or to the ingredients used and to the stirring or beating. In commercial ice cream this beating is accomplished while the freezing is taking place. This cannot be done in Frigidaire, therefore the beating or stirring must be applied to some extent before the freezing and at intervals during the freezing.

In most of the following recipes, when the mixture is frozen fairly solid, the tray should be taken from the Frigidaire cabinet—two or three tablespoonfuls of plain cream should be added, and this cream should be stirred into the mixture, using a spoon. The mixture should be beaten with the spoon, just
as you would stir cake batter, and it should be stirred until it has softened to about the consistency of cake batter—slightly stiffer than that. Then the tray should be placed in the Frigidaire cabinet and allowed to remain until it is solid again.

The result will be ice cream of a smoothness and consistency that will delight you. A little practice will make this a very simple operation, and a very easy way of freezing delicious frozen desserts.

Ingredients, such as cream, crushed fruit, etc., when called for in the recipes to be used without cooking, should be thoroughly chilled before using.

Where the recipe calls for the mixture to be cooked, this mixture should be thoroughly chilled before it is put in the freezing trays for freezing.

Temperatures

Just as your stove needs to be hot when baking, so your Frigidaire needs to be cold when attempting to freeze desserts. If you placed a lot of cold water in your oven while you were baking a cake, you would expect it to lower the temperature of your oven, and probably interfere with the baking. In like manner, though in the opposite direction, the placing of hot food, in the Frigidaire cabinet during the freezing period, will have a tendency to raise the temperature of the Frigidaire and interfere, to some extent, with the rapidity of the freezing. Give your Frigidaire cabinet the benefit of your knowledge of these things by not putting into it warm articles during the freezing period.

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Preparation of Fruits

Bananas, peaches, etc., should be reduced to a pulp. Most people prefer to cook peaches slightly. Strawberries and raspberries should be crushed and mixed with sugar. It improves the taste for most people to cook the strawberries slightly. The cup used in measuring for these recipes is the standard kitchen measuring cup.

Whipping Cream

Ordinary cream, that is known on the market as single cream, will whip quickly if chilled to a temperature of forty degrees. A cream whipper with a non-splash feature is desirable in whipping single cream, but with double cream, and omitting the stirring, a result like mousse or frozen pudding is obtained.
DESSERTS

PEPPERMINT ICE CREAM

1/2 lb. peppermint stick candy.
3 cups cream.

Dissolve candy in three-fourths cup of the cream. Whip two cups of cream. Mix cream and candy syrup and freeze until hard. Usually takes two or three hours. Take tray out of Frigidaire. Add one-fourth cup cream and stir until soft and mushy. Put back in Frigidaire and freeze again. Makes ten average portions.

ORANGE MILK SHERBET

1 cup orange juice.
1 cup rich milk.
Juice of 1 lemon.
1/2 cup granulated sugar.
1 teaspoon gelatine.

Soak gelatine in two tablespoons cold water. Melt over hot water. Combine all and freeze. Stir three times at one hour intervals. Last time empty in a bowl and beat with Dover beater. Return to tray to finish freezing. Approximately eight portions. Freezing time, four to five hours.

MEXICANO ICE CREAM

Melt two Praline Patties and four level tablespoons brown sugar in two tablespoons hot water. Whip two cups single cream, add candy and freeze until hard. Then add four tablespoons plain cream and stir until soft and mushy. Replace in trays, freeze again. Makes six average portions. Freezing time, approximately five hours.

PEACH ICE CREAM

Cook two cups sliced peaches until soft. Mash with potato masher while cooking. Add one cup granulated sugar, cool. Whip two cups single cream, add peaches and one teaspoon vanilla. Freeze three hours. Take tray out of Frigidaire. Add four tablespoons plain cream. Stir until soft and mushy. Freeze at least one hour more. Approximately ten portions.
CHOCOLATE ICE CREAM

Put two squares bitter chocolate in double boiler with two tablespoons hot water and three-fourths cup granulated sugar. When melted, whip two cups single cream. Add one teaspoon vanilla. After whipping, let cream stand ten minutes to warm slightly. Chocolate will then blend evenly. Then add chocolate and freeze until hard. Take tray out of Frigidaire. Add four tablespoons plain cream and stir until soft and mushy. Freeze again. Recipe makes six to eight servings. Freezing time, approximately four hours.

PEANUT CLUSTER CREAM

Put enough chocolate peanut clusters through food chopper to make one cup of crumbs. Whip one cup single cream. Add three tablespoons powdered sugar and one-half teaspoon vanilla. Mix in peanuts and freeze until hard. Take tray out of Frigidaire. Add two tablespoons plain cream and stir until soft and mushy. Freeze again. Approximately six portions. Freezing time, four to five hours.

VANILLA ICE CREAM

Whip two cups single cream. Add one-half cup granulated sugar. One teaspoon vanilla. Freeze until hard. Take tray out of Frigidaire. Pour four tablespoons plain cream over it and stir until soft and mushy. Freeze again. Approximately six portions. Freezing time, approximately five hours.

VANILLA CUSTARD CREAM

2 cups milk. 2 eggs.

3/4 cup sugar. 1 teaspoon gelatine.

1 tablespoon flour. 1 tablespoon cold water.

Pinch salt. 2 cups cream.

2 teaspoons Vanilla.

Scald milk. Add sugar mixed with flour and cook in a double boiler for fifteen minutes, stirring until the mixture thickens slightly. Add salt and eggs slightly beaten. Cook until thickened, stirring constantly. Add gelatine softened in cold water. Chill and add cream beaten until stiff, and add vanilla. Put in two Frigidaire trays and freeze, beating vigorously at half-hour intervals until almost frozen. Recipe makes twelve average servings.
ORANGE ICE

1 cup sugar.  4 tablespoons lemon juice.
2 cups water.  1 teaspoon gelatine.
2 cups orange juice.  1 tablespoon cold water.

Add sugar to boiling water, stir until dissolved and boil for five minutes. Add gelatine softened in cold water and strained fruit juices. Put in tray of Frigidaire and freeze, stirring frequently during process. When almost frozen, turn out into bowl and beat with an egg beater. Return to Frigidaire tray to finish freezing. Recipe makes approximately eight servings. Freezing time, four to five hours.

MAPLE NUT ICE CREAM

1 cup maple syrup.  2 cups single cream.
4 eggs.  1/2 cup black walnuts or pecan nuts.


DRIED APRICOT ICE CREAM

1 cup apricot pulp.  Juice of 1 orange.
2 cups single cream.  3/4 cup granulated sugar.

Wash and soak apricots in water for three hours. Cook in small quantity of water without sugar until tender. Then put through colander. Add orange juice and sugar to the apricots. Whip cream and fold in with the mixture. Put in Frigidaire to freeze until fairly solid. Take tray out. Add two or three tablespoons plain cream and stir mixture until soft and mushy. Put back in Frigidaire and freeze until solid. Eight average portions.

STRAWBERRY ICE CREAM

2 cups strawberries.  2 cups cream.
1 cup sugar.

Crush berries. Add sugar. Whip cream. Fold in berries and put in Frigidaire tray and freeze until fairly hard. Take tray out of Frigidaire. Add two or three tablespoons plain cream and beat mixture until it is soft and mushy. Return tray to Frigidaire and freeze until hard. Ten average portions.
**RED RASPBERRY ICE CREAM**

1 cup red raspberry pulp. 2 cups single cream. 3/4 cup granulated sugar.

Put red raspberries through coarse sieve. Whip cream and add with sugar to raspberry pulp. Freeze until fairly solid. Take tray out of Frigidaire. Add two tablespoons plain cream and beat mixture with spoon until soft and mushy. Put back in Frigidaire and freeze until solid. If desired, can be served with fresh raspberries. Eight average portions.

**PINEAPPLE ICE CREAM**

1 cup shredded pineapple. 1/2 cup granulated sugar. 2 cups single cream. 2 eggs.

Heat sugar and pineapple. Beat eggs and stir pineapple syrup into eggs. Cook slightly. Whip cream. Fold into pineapple mixture. Put into Frigidaire and freeze until fairly hard. Take tray out. Add two or three tablespoons of plain cream. Beat with spoon until mixture is soft and mushy. Put back in Frigidaire and freeze until solid. Makes six average portions. Orange pulp may be substituted for pineapple. If substituted, add juice of one lemon.

**BANANA ICE CREAM**

1 cup bananas (sliced). 1 cup cream (whipped). 1/2 cup sugar.

Put bananas through colander with sugar. Whip cream and fold in with bananas and sugar. Put in Frigidaire tray and freeze until solid. Take tray out. Add two or three tablespoons plain cream and beat mixture with spoon until it is soft and mushy. Return tray to Frigidaire and freeze until solid. Makes four to six portions.

**PINEAPPLE MOUSSE**

2 cups crushed pineapple. 2 tablespoons lemon juice. 2 teaspoons gelatine in 2 tablespoons cold water. 3/4 cup sugar. 2 cups heavy cream.

Heat pineapple, add sugar, soaked gelatine and lemon juice. Cool in Frigidaire pan. When the mixture begins to congeal, fold in beaten cream and freeze.

If fresh pineapple is used it must be cooked. Freezing time, three to four hours.
ANGEL ICE CREAM

Whip one cup cream. Add one-fourth cup granulated sugar, one-half teaspoon vanilla, one egg white beaten stiff. Freeze. Makes four average portions.

ORANGE SHERBET

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\begin{align*}
1/2 \text{ cups orange juice} & \quad 1/2 \text{ cup water.} \\
1/2 \text{ lemon} & \quad 2 \text{ teaspoons gelatine.} \\
3 \text{ egg whites} & \quad 1/2 \text{ cup sugar.} \\
1/2 \text{ cup heavy cream} & \quad 3 \text{ tablespoons cold water.}
\end{align*}
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Boil sugar and water. Soak gelatine in cold water and dissolve in hot syrup. Add orange and lemon juice. Put in Frigidaire tray until it thickens. Whip until foamy and fold in beaten egg whites and whipped cream.

GRAPE JUICE SHERBET

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\begin{align*}
1 \text{ cup grape juice} & \quad 3/4 \text{ cup water.} \\
1/4 \text{ cup lemon juice} & \quad 1/2 \text{ cup sugar.} \\
1/2 \text{ cup cream} & \quad 2 \text{ tablespoons gelatine.} \\
3 \text{ egg whites} & \quad 3 \text{ tablespoons cold water.}
\end{align*}
\]

Mix same as orange sherbet.

LEMON SHERBET

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\begin{align*}
2/3 \text{ cup lemon juice} & \quad 1 \text{ cup sugar.} \\
2 \text{ teaspoons gelatine} & \quad 3 \text{ egg whites.} \\
1/2 \text{ cup water} & \quad 1/2 \text{ cup cream.} \\
3 \text{ tablespoons cold water} & \quad \text{Grated rind of 1 lemon (optional).}
\end{align*}
\]

Mix same as orange sherbet.

APRICOT SHERBET

One quart of apricots should make this.

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\begin{align*}
1/2 \text{ cups juice and water} & \quad 1/2 \text{ cups apricot pulp.} \\
1/3 \text{ cup sugar} & \quad 1 \text{ lemon—juice.} \\
3 \text{ egg whites} & \quad 2/3 \text{ cup heavy cream.} \\
2 \text{ teaspoons gelatine} & \quad 3 \text{ tablespoons cold water.} \\
& \quad 1/4 \text{ teaspoon almond extract (optional).}
\end{align*}
\]

Heat sugar and juice. Soak gelatine in three tablespoons of cold water. Add to hot juice. Cool in Frigidaire pan till it thickens. Beat this till foamy. Add fruit pulp. Fold in beaten egg whites and whipped cream. Mix well and freeze.
CRANBERRY SHERBET

1/4 cup lemon juice.  2 teaspoons gelatine.
1/2 cups sugar.  3 egg whites.
1 qt. berries.  2/3 cup cream.
3 tablespoons cold water.  Cook berries.

Put through wire strainer and add sugar and stick of cinnamon and bring to boil. Measure should be three cups. Add water if not enough. Pour on soaked gelatine. Cool in Frigidaire pan till it thickens. Whip juice, cream and eggs, and fold together.

FRIGIDAIRE TORTONI

3/4 cup sugar.  3/4 cup macaroon crumbs (About a
dozens macaroons).
1 cup water.  1 teaspoon vanilla.
4 eggs with pinch salt.  1/4 teaspoons almond extract.
1 pint heavy cream.

First, break macaroons in pieces and dry in oven. Then cool—they will not be crisp until cool. Put crumbs through meat grinder.

Boil sugar and water—pour on beaten yolks and cook in double boiler. Beat with Dover egg beater while it cooks. Pour this egg mixture on beaten whites and beat until cold. Put bowl in pan of ice to hasten cooling process. Add one-half cup macaroon crumbs and flavoring. Fold in whipped cream—mix, but do not beat. Sprinkle rest of crumbs on top and freeze.

For plain mousse, omit macaroons and almond. Or use crushed peppermints, or winter-green candy instead of macaroons or grapenuts.
SALADS

SHRIMP AND CUCUMBER SALAD

2½ teaspoons gelatine. 2 tablespoons lemon juice.
⅓ cup cold water. 1 teaspoon salt.
1 cup boiling water. Few drops of onion juice.
1 tablespoon sugar. ½ cup shrimps, cut in small pieces.
⅓ cup vinegar. ½ cup cucumbers, diced.

Soak the gelatine in cold water for five minutes, then dissolve it in the boiling water. Add the sugar, vinegar, lemon juice, salt; then cool. When thickened slightly, arrange alternate layers of jelly and the shrimp and cucumber mixture in individual molds. Chill in the Frigidaire. Serve on shredded lettuce leaves. Garnish with mayonnaise dressing. Eight servings.

SALMON SALAD IN MOLD

2 cups red salmon (canned). 2 egg yolks.
½ tablespoon salt. 1½ tablespoons melted butter.
1½ tablespoons sugar. ¾ cup milk.
½ tablespoon flour. 1/4 cup vinegar.
1 teaspoon mustard. ¾ tablespoon gelatine.
Few grains cayenne pepper. 2 tablespoons cold water.

Remove bones from salmon and separate in flakes. Mix dry ingredients above, add yolks of eggs, butter, milk and vinegar. Cook in double boiler, stirring constantly until the mixture thickens. Soak gelatine in cold water five minutes and pour hot mixture over it. Add salmon and stir until dissolved, fill individual molds. Chill in Frigidaire. Serve with cucumber sauce. Eight servings.

CUCUMBER SAUCE

½ cup whipping cream. Few grains pepper.
¼ teaspoon salt. 2 tablespoons vinegar.
½ cup diced cucumber.

Add the salt and pepper to the stiffly beaten cream, then gradually the vinegar. Just before serving add the cucumber which has been drained over cheese cloth and chilled.
GRAPEFRUIT SALAD

1 package lemon jello.  
2 cups boiling water.  
1/4 teaspoon salt.  
1 tablespoon lemon juice.  
1 grapefruit.  
1/4 green pepper.  
1 green cherry.

Dissolve the jello in the boiling water. Add the salt and vinegar. While mixture cools, separate grapefruit into sections and remove the white membrane. Cut the pepper in narrow lengthwise strips. When jello begins to thicken, glaze the inside of a round mold with it and pour a little in the bottom. Arrange grapefruit sections so they will radiate from the green cherry placed in center of mold. Place the long strips of green pepper between grapefruit sections. Pour in enough jello to cover lower part of grapefruit sections. Chill in Frigidaire. Pour in remaining jello and put in Frigidaire to stiffen.

Turn out on a large salad plate, garnish with lettuce hearts and serve at the table with mayonnaise dressing. Six servings.

TONGUE SALAD

3 cups cold calf’s tongue, diced.  
3/4 cup cooked carrots, diced.  
1/2 cup celery, cut in small pieces.  
1/2 cup green pepper, chopped.  
1/4 teaspoon paprika.  
French and mayonnaise dressing.

Combine tongue, carrots, celery and green pepper. Add paprika and marinate with French dressing for one hour in the Frigidaire. Arrange in salad bowl on hearts of lettuce. Serve with mayonnaise in center, covered with minced parsley. Eight servings.

FROZEN FRUIT CHEESE SALAD

1 cream cheese.  
2 tablespoons cream.  
2 tablespoons lemon juice.  
1/8 teaspoon salt.  
1 cup canned pineapple, cut in small pieces.  
1/2 cup marshmallows, quartered.  
1/2 cup pecans, cut in small pieces.  
1 cup Royal Anne cherries, pitted.  
1 banana, sliced.  
2 cups whipping cream.  
3/4 cup mayonnaise.

Work the cheese, cream, lemon juice and salt together until smooth. Add the pineapple, marshmallows, nuts, cherries and banana. Whip the cream and stir the mayonnaise into it. Fold this into the fruit mixture. Freeze in cubes and serve on a lettuce leaf. Eighteen servings. Time for freezing, about three hours.
JELLIED SALMON SALAD

2 1/4 teaspoons gelatine.
1/4 cup cold water.
1 cup boiling water.
1/4 cup sugar.
1/4 cup vinegar.

Soak gelatine in cold water five minutes. Pour boiling water over gelatine to dissolve and stir while adding sugar, vinegar, lemon juice and salt. Chill and when the mixture begins to thicken, add the salmon. Glaze plain, individual molds with some of the clear jelly. Place slices of hard cooked eggs on bottom and sides of the mold. When eggs are set, fill mold with salmon mixture and chill in the Frigidaire. Remove from molds by loosening edges with a sharp knife and dipping in hot water. Serve on a lettuce leaf with mayonnaise dressing. Six servings.

SWEETBREAD AND CELERY SALAD

1 pair sweetbreads, diced (about 1 cup).
1 cup celery, cut fine.
1/2 cup cucumber, diced.
1/8 teaspoon paprika.

Soak sweetbreads in cold salted water for about one hour before cooking. Boil twenty minutes in water to which has been added one tablespoon vinegar, then plunge into cold water. Remove tough membrane and dice. Add celery, cucumber and seasonings. Combine mixture with mayonnaise dressing and chill in the Frigidaire. Serve on hearts of lettuce and garnish with radish roses or asparagus tips marinated in French dressing. Six servings.

CHICKEN SALAD

2 cups chicken, cut in dice.
1 cup celery, cut in small pieces.
1 cup white grapes, seeded.
1/2 cup mayonnaise.
3 tablespoons lemon juice.
1/2 teaspoon salt.

Combine the chicken, celery and grapes. Mix the mayonnaise, salt and lemon juice. Chill for an hour in the Frigidaire. Just before serving, combine the mixture. Garnish with lettuce leaves and a dash of paprika.
MOLDED VEGETABLE SALAD

2 1/4 teaspoons gelatine. 2 tablespoons lemon juice.
1/4 cup cold water. 1 teaspoon salt.
1 cup boiling water. 1 cup chopped celery.
1/4 cup sugar. 1 1/2 pimentos, cut small.
1/4 cup vinegar. 1/2 cup shredded cabbage.

Few drops of onion juice.

Soak gelatin in cold water for five minutes. Then dissolve in boiling water and add the sugar, vinegar, lemon juice and salt. Chill. When mixture begins to thicken add celery, pimentos, cabbage and onion juice. Place in large mold and leave in Frigidaire until ready to serve. Remove from mold by loosening edges with a sharp knife and dipping pan in hot water for an instant. Turn out on large salad plate and serve at the table. Garnish with hearts of lettuce and green pepper rings. Serve with mayonnaise. Six servings.

HAM MOUSSE I

3/4 tablespoons gelatine. 1/2 teaspoon onion juice.
2 tablespoons cold water. 1/8 teaspoon paprika.
2 tablespoons butter. 1/2 cup ground ham.
2 tablespoons flour. 1/2 cup celery, cut in small pieces.
1 cup milk. 1 pimento, cut in small pieces.
1/4 teaspoon salt. 1 cup whipped cream.

Soak gelatine in cold water for five minutes, then dissolve over hot water. Melt the butter, add flour, salt, pepper, paprika and onion juice. Stir milk in gradually, bring to boil, stirring constantly. When it bubbles all through, remove from the fire, add the dissolved gelatine, stirring well. Fold in the ham, celery and pimento. When the mixture cools and begins to thicken, fold in the whipped cream. Turn into a mold and chill. Serve as a cold meat on a platter, garnished with parsley, or as a salad on lettuce leaves with mayonnaise. Six servings.

HAM MOUSSE II

2 cups cold ham, minced. Few drops onion juice.
1/4 cup celery, chopped. 2 tablespoons gelatine.
2 tablespoons parsley, minced. 2 tablespoons cold ham stock.
1/8 teaspoon paprika. 1/2 cup whipping cream.

Soak gelatine in ham stock for five minutes and dissolve over boiling water. Combine ham with vegetable and onion juice and add gelatine. Fold in stiffly beaten cream. Put into individual or one large ring mold. Chill. Place on lettuce leaves. Garnish with watercress or fill with potato salad. Six servings.
CUCUMBER AND PINEAPPLE SALAD

1 package lemon jello.  
1 1/2 cups boiling water.  
1/2 cup pineapple juice.  
2 tablespoons lemon juice.  
1/2 teaspoon salt.  
4 drops onion juice.  
2 1/2 tablespoons vinegar.  
1 cup cucumbers, halved and sliced.  
1 cup canned pineapple, cut in small pieces.

Dissolve the lemon jello in the boiling water. When cool, add the fruit juices, vinegar, onion juice and salt. When the mixture begins to thicken slightly, pour a little in the bottom of a mold, then add a layer of cucumbers and pineapple. Continue until the mold is full. Set in the Frigidaire to stiffen. Serve on a lettuce leaf with mayonnaise dressing thinned with whipped cream. Eight servings.

FROZEN FRUIT SALAD I

1 tablespoon lemon juice.  
2 bananas, halved and sliced.  
3/4 cup white grapes, peeled.  
3/4 cup sliced pineapple cut in pieces.  
12 maraschino cherries.  
1/3 cup French dressing.  
1/2 cup mayonnaise dressing.  
2 cups whipped cream.  
1/8 teaspoon salt.

Combine the lemon juice with the fruits and marinate with French dressing for two hours in the Frigidaire. Mix the mayonnaise with the whipped cream and add the fruit. Freeze in cubes in a freezing tray of the Frigidaire. Serve on a lettuce leaf with a red cherry garnish. Eighteen servings. Time for freezing, about three and one-half hours.

FROZEN FRUIT SALAD II

1 orange.  
1 banana.  
3/4 cup white grapes or white cherries.  
2 slices pineapple.  
1/2 cup French dressing.  
3/4 cup mayonnaise.  
1 cup cream.  
12 Maraschino cherries.

Free orange from all skin and rind, cut banana into thin slices, seed and peel grapes, cut the pineapple fine and halve the cherries. Combine the fruits and marinate with French dressing for two hours. Mix the highly seasoned mayonnaise with the whipped cream and add the fruit. Put in tray of Frigidaire and freeze. Recipe makes twelve average portions. Freezing time, approximately five hours.
FROZEN CHEESE SALAD

2 cakes white cream cheese. 4 heaping tablespoons coconuts.
1 cup mayonnaise. 4 tablespoons powdered sugar.
1 cup plain cream. 12 maraschino cherries, chopped.

Blend cheese, mayonnaise and sugar. Whip cream. Mix and freeze. Approximately ten portions. Freezing time, five hours.

JELLIED HAM IN RING

2 cups cold boiled ham, diced. 2 tablespoons cold water.
4 pimentos, cut fine. 1 tablespoon gelatine.
3 tablespoons minced sweet pickle.
2 cups hot ham stock.

Simmer ham stock with onion, celery and cloves for five minutes. Strain and measure two cups of the stock. Soak gelatine in cold water five minutes and dissolve in hot stock. Combine remaining ingredients and add to stock when the latter is cool. Glaze a large plain mold with some of the clear jelly. Place thin slices of lemon on the sides and bottom of the mold. When lemon is set, fill mold with ham mixture and chill in the Frigidaire. Remove from the mold by loosening edges with a sharp knife and dipping in hot water. Turn out on a bed of lettuce hearts and serve at the table with mayonnaise dressing. Eight servings.

VARIATIONS IN GARNISH OF HAM IN JELLY

Slices of hard cooked egg may replace the slices of lemon.
Rings of green pepper with tiny centers of pimento are effective for garnish.
This salad may be placed in individual molds and slices of stuffed olives used as the above garnishes.

JELLIED SUPPER SALAD

Buy a knuckle of veal with about a pound and a half of meat on it. Have the butcher split the joint. Boil until tender with two stalks of celery and a sliced onion. When the veal is about half cooked, add a tablespoon of salt. Drain the broth from the meat and boil down to one and a half cups. Cut the meat in small pieces or put through food chopper. Arrange slices of hard cooked eggs and strips of pimento on the bottom and sides of a mold. Wet the sides of the mold with the meat broth to make them stick. Then add alternate layers of the chopped veal, green peas, and slices of hard cooked eggs, with strips of
pimento added plentifully. Pour the broth over all and chill in the Frigidaire for three to four hours. To remove from the pan, loosen the edges of the loaf with a sharp knife. Dip the mold in hot water for an instant and invert on a platter. Garnish with parsley. Eight servings.

TOMATO ASPIC

1 tablespoon gelatine.
1 No. 2 can tomatoes.
1/4 cup cold water.
2 tablespoons vinegar.
1 slice onion.
1 tablespoon sugar.
1 stalk celery.
3/4 teaspoon salt.

Soak gelatine in cold water. Boil tomatoes, onion and celery together for five minutes and strain. There should be one and three-quarter cups of juice. Pour hot juice over gelatine and stir until dissolved, add vinegar, sugar and salt. Pour into individual molds and chill in the Frigidaire. Remove from molds by loosening the edges with a sharp knife, dipping in hot water and inverting. Garnish with lettuce leaves and serve with mayonnaise. Eight servings.

VARIATIONS OF TOMATO ASPIC

FRESH MINT: Glaze individual molds with tomato aspic. Place whole mint leaves upside down at intervals on side of mold near the top. When leaves are set, fill mold with tomato aspic and chill in the Frigidaire.

CAULIFLOWER: Glaze bottom of individual molds with tomato aspic. Place a rose of cooked cauliflower upside down in each mold. When set, fill mold with tomato aspic and chill in the Frigidaire. Slices of cucumber and green pepper may be used in a similar manner.

SHRIMPS IN TOMATO ASPIC SALAD

2 cups tomato aspic (See tomato aspic recipe).
1/2 cup celery, cut in small pieces.
1/2 cup canned or cooked shrimps cut in small pieces.
2 tablespoons chopped green peppers.

Mix the shrimp, celery and chopped pepper. When the aspic begins to thicken, pour a little into the bottom of a mold, then add the shrimp and celery mixture and aspic in alternate layers. Chill in the Frigidaire. Serve on a lettuce leaf with mayonnaise dressing. Eight servings.